



Sticky Date Pudding with Butterscotch Sauce

pudding:

- 1 ¼ cups water
- 180g dates pitted and chopped
- ½ tsp bicarb soda
- 60g unsalted butter at room temperature
- ¾ cup firmly packed brown sugar
- 2 eggs at room temperature
- 1 cup plain flour
- 2 tsp baking powder

Butterscotch Sauce:

- 50g unsalted butter
- 1 cup firmly packed brown sugar
- 1 cup cream
- 1 tsp vanilla extract

1. Pre-heat oven to 160 degree Celsius.
2. In a large baking tray, place 8-10 ½ cup capacity ramekins or dariole moulds. Grease them well with butter or oil spray.
3. In a small saucepan, on a high heat, bring water and dates to the boil. Remove from heat and stir in bicarb soda. Allow the date mixture to cool slightly. The dates will break down, however you may want to help the process by mashing any large pieces of date with a fork.
4. Meanwhile, sift flour and baking powder into a bowl, and use a whisk to ensure the two ingredients are well-combined.
5. In a large mixing bowl, beat the butter and sugar together until light and creamy with electric hand beaters.
6. Add eggs, one at a time until just combined.
7. Stir in date mixture, then fold in flour and baking powder.
8. Use a large spoon to fill your moulds 2/3 full with the cake batter.
9. Boil a jug of water and fill the baking tray until the water comes 1/3 the way up the side of the moulds.
10. Carefully place the tray in the oven and bake for at least 25 minutes or until the tops are golden brown and a skewer inserted into the puddings comes out clean.
11. Allow the cakes to cool and use a butter knife to help turn the cakes out.
12. To make the Butterscotch Sauce, add all ingredients to a small saucepan on a low-med heat and stir until the sugar has dissolved and the butter has melted.
13. Bring to the boil, and once the sauce has reached boiling stage, reduce the heat to low, allowing the sauce to simmer for a further 5-6 minutes. Continue to stir. The sauce will feel slightly thicker.
14. Pour the sauce into a microwaveable jug and allow to cool before storing in the fridge.

*** Warm puddings in the microwave to serve. Heat the jug of Butterscotch Sauce in the microwave also, and pour onto puddings. Must be served with vanilla ice cream or custard. The puddings freeze well if you wish to make a batch ahead of time. The sauce keeps well in the fridge ***