

Sticky Toffee Pudding

Pudding

75ml boiling water
1 dessert spoon coffee
½ tsp vanilla
75g chopped & pitted dates
½ tsp bicarbonate of soda

75g sugar
40g butter
1 eggs
75g SR flour

Sauce

50g butter
75g brown sugar
100ml dble cream

Preheat oven to 180oC, gas mark 4.

Boil kettle and stir in coffee, vanilla, dates and then bicarbonate of soda, and stir.
Set to one side.

Cream butter and sugar together, whisk eggs and add to mix slowly. Sieve and fold in flour, then stir in date mixture, place into a baking tin and cook for around 40 mins or until cooked. It WILL be sloppy.

While the pudding is in the oven, make the sauce, melt the butter and sugar in a sauce pan over a low heat. Add the cream, bring slowly to the boil and simmer 1 min. Remove from heat.



Image from St Joseph's school