

Serves 6

For the Sticky date and toffee puddings

225gm pitted dates, chopped
1 teaspoon bicarb of soda
75gm unsalted butter
2 eggs, lightly beaten
2 tablespoon golden syrup
160gm self raising flour
1/2 teaspoon mixed spice
Extra butter for greasing

To serve:

60gm unsalted butter
175gm dark brown muscavado sugar
200ml double cream
Vanilla or Toffee ice cream to serve

Preheat the oven to 180C.

Place the date into a bowl and top with 250ml boiling water. Add the bicarb and stir well. Set aside until cool.

Using a little butter, grease the inside of the dariole moulds. (you will need 6 x 180ml moulds)

Cream the butter and sugar in a large bowl until pale and fluffy. Add the eggs and golden syrup and whisk until combined. Next add the flour and mixed spices and fold in well. Now add the date mixture and gently fold in until well combined.

Divide the mixture between the 6 dariole moulds and cook for 20-25 minutes.

Meanwhile make the delicious toffee sauce. Melt the butter in a small saucepan and add the dark muscavado and stir until completely dissolved. Pour the cream in the saucepan and cook for a further 2 minutes and removed from heat.

When the puddings are cooked, allow them to sit for a minute before upturning the pudding and removing them from the moulds. Place on a plate and pour over the toffee sauce and serve with ice cream alongside.

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