



Sticky Date Pudding with Butterscotch Sauce

Cooking Time: 2 hours | Servings: 6-8 people

INGREDIENTS:

pudding:

- 250 grams pitted dry dates
- 60 grams unsalted butter, room temperature
- 1 cup brown sugar
- 2 eggs, room temperature
- 1 1/4 plain flour
- 1 teaspoon baking powder
- 1/2 teaspoon bicarbonate soda

Butterscotch Sauce:

- 600mls thickened cream
- 1 1/2 cups dark brown sugar
- 200 grams cold unsalted butter, diced

METHOD:

1. Pre heat oven at 170C.
2. Place dates in a saucepan with 1 1/2 cups cold tap water. Bring to the boil, reduce heat to low and simmer for 8-10. Turn heat off and let it sit for 5 minutes. Blend to puree and allow to slightly cool .
3. For the sauce, Place butter and dark sugar in a saucepan over low heat and dissolve. Pour in cream and mix through. Place aside.
4. For the pudding, place butter and sugar in a stand mixer with a paddle attachment and cream for 3-4 minutes.
5. Add eggs one at a time and incorporate on low speed.
6. Fold in date puree into mixture until incorporated.
7. Sift flour, baking powder and bicarbonate soda into mixer and mix on low for a few seconds until evenly incorporated.
8. Pour into a lined and buttered 23cm round springform cake tin. Bake for 50-60minutes or until screwer comes out dry.
9. Pour 1/4 cup of the butterscotch sauce over the top of the pudding as soon as you take it out of the oven.
10. Allow cake to stand for 15-20 minutes in tin before taking it out.
11. Best to serve warm with extra butterscotch sauce.

TIPS/SUBSTITUTIONS:

- *Pudding can be kept in the fridge. Warm up with butterscotch sauce in the microwave for 20-30 seconds prior to serving.*
- *Serve with optional vanilla ice-cream.*
- *Pudding and sauce can be frozen for up to 3 months. Thaw in the fridge overnight prior to warming up and serving.*