

## Sticky Toffee Pudding

By Chef Ben

### INTRODUCTION

This is one of my favourite desserts and I have served it in all of the restaurants that I have worked at and at all times of the year. It is a timeless dessert that is easy to make.

### SERVES 12

### INGREDIENTS

8oz dry dates  
15oz water  
1 tbsp bicarbonate soda  
8oz butter  
12oz soft dark brown sugar  
4 eggs  
12oz plain flour  
1 1/2 tbsp baking powder

Sauce:

250g butter  
375g soft dark brown sugar  
550g double cream



### METHOD

Cream butter and brown sugar in a mixer with a paddle attachment then add the eggs one at the time.

In a saucepan mix dates and water together and bring to a boil, remove from the heat and add bicarbonate soda.

Add the date mixture to the butter mixture and mix for 3-4 minutes.

Mix the plain flour and baking powder together then add them to the above mixture and mix well.

Grease with vegetable oil or butter 12 pudding tin cups and pour the filling in  $\frac{3}{4}$  full, bake at 165°C or 350F for 12-16 minutes.

In the meantime, make the sauce by melting butter then adding the sugar. Mix well, pour in the cream and bring to a boil, serve hot.