

Connor's Sticky Date Pudding



Prep: 15 minutes



Bake: 25 minutes



Serves: 8



Cooking steps

1. Pre-heat oven to 190°C
2. Cook dates, bi-carb soda and water on low heat until jam consistency and allow to cool
3. Beat butter and sugar with electric beaters until pale and creamy consistency. Beat in eggs and vanilla essence. Stir in flour and date mixture until combined
4. Pour mixture into a greased baking tin and bake in centre shelf of oven at 190°C for 25 minutes or until cooked
5. Pour sauce ingredients into a saucepan and cook on low heat until combined and sugar dissolved
6. Serve cake warm with drizzle of sauce

Ingredients

Cake

- 185g pitted dates chopped
- 250ml water
- 60g butter
- 185g sugar
- 2 small eggs
- 1 level tsp bi-carb soda
- 1 cup self raising flour
- ¼ tsp vanilla essence

Sauce

- 150g brown sugar
- 150ml cream
- ½ cup butter
- ½ tsp vanilla essence

