

# Sticky Toffee Date Pudding

## Ingredients

30 g butter	75g plain flour
5ml pile of dates	60g caster sugar
$\frac{1}{2}$ tsp bicarbonate of soda	$\frac{1}{2}$ egg-share 1 with a partner
$\frac{1}{2}$ tsp baking powder	A drop of vanilla essence

## Icing/Sauce

10g butter	3 tbsp. double cream
2 tbsp. brown sugar	

## Method

1. Preheat the oven to 180 or gas 4
2. Line a baking tray with margarine, flour and baking paper.
3. Cut the dates roughly or finely (depending on how you like them)
4. Put them in a bowl and add the bicarbonate soda and pour  $\frac{1}{2}$  cup boiling water, mix well and put to the side.
5. Chop up butter into small pieces and put into the bowl.
6. Add the flour, sugar and baking powder into the bowl. Rub between your fingers until it resembles breadcrumbs.
7. Add the egg and vanilla with the date mixture, mix well.
8. Pour it into the baking tray and bake for 20-25 minutes.
9. Use a medium heat to make the sauce add the butter, sugar, cream till it dissolves until it thickens.
- Once the cake has cooked and cooled a little pour the sauce.