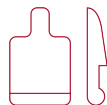




Sticky Date Pudding



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES PLUS COOLING
TIME FOR DATE MIXTURE



COOKING TIME: 40 MINUTES

Ingredients

Pudding

250g pitted dates, chopped
¾ cup caster sugar
1 tsp bi carb soda
125g butter
1 ½ cups water
1 tsp vanilla essence
2 eggs, lightly beaten
1 ¾ cups SR flour, sifted
6 fresh dates, halved

Sauce

1 cup brown sugar
60g butter
1 tsp vanilla essence
300ml cream

Method

Combine the dates, sugar, bi carb soda, butter and water in a saucepan and place on a medium heat, Induction level 5. Cook, stirring occasionally, until sugar has dissolved & butter has melted. Transfer to a mixing bowl and allow to cool.

Preheat oven on CircoTherm to 160°C and place the wire rack on shelf 3.

Grease and line a 23cm shallow square cake pan.

Add the vanilla & eggs to the cooled date mixture and mix well. Fold in the sifted flour until well combined. Pour the mix into the prepared cake pan and bake for 35 to 40 minutes or until cake is cooked when tested with a skewer. Rest cake, allowing to cool in pan for 5 minutes. Change the oven function to CircoRoast and set to 190°C.

While the cake is cooking, make the sauce by combining all the ingredients in a saucepan. Cook over a medium heat, Induction level 6, stirring regularly until sugar dissolves and mixture is combined. Continue to cook for 3 to 5 minutes or until thickened slightly.

Remove the cake from the pan and place onto a universal pan that has been lined with baking paper. Arrange fresh dates on top and drizzle with half a cup of the sauce.

Return the cake to the oven on shelf position 3 and cook for a further 6 to 8 minutes or until the topping is bubbling and glossy.

Serve with the remaining caramel sauce.

Notes