

# Whitworths

## Sticky Toffee Pudding



### INGREDIENTS

125g **Whitworths Chopped Sayer Dates**  
100g boiling water  
½ tsp vanilla extract  
90g unsalted butter, softened  
160g light muscovado sugar  
1 medium egg, beaten  
100g self raising flour  
½ tsp bicarbonate of soda  
60ml whole milk  
60ml double cream

 Makes 4  40mins  35mins

### READY...STEADY...BAKE

- ♥ Soak the dates in the boiling water for 30 minutes then mash with a fork and stir in the vanilla extract.
- ♥ Preheat your oven to 180°C/Fan 160°C/Gas Mark 4 then grease 4 mini pudding tins and place onto a baking sheet.
- ♥ Beat 50g butter with 80g of sugar together until pale and creamy then add the egg a little at a time, beating well.
- ♥ Sieve the flour and bicarbonate of soda then fold one third into the batter, followed by half the milk.
- ♥ Repeat until all of the flour and milk is mixed in.
- ♥ Stir in the soaked dates then divide the batter evenly between the tins. Bake in the centre of your preheated oven for 20-25 minutes until risen and firm to touch.
- ♥ Meanwhile for the sauce... heat over a low heat the remaining butter and sugar with 40ml cream, stirring continuously for 7-10 minutes until the sugar has completely dissolved and the sauce has turned a dark toffee colour. Remove from the heat then stir in the remaining cream.
- ♥ Turn the puddings out onto a plate, spoon over the sauce then serve and enjoy!

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!