



Brian's Sticky Toffee Pudding

INGREDIENTS - **serves 10**

Cake:

225g / 1 and 1/4 cups stoned prunes or dates

170g / 1 cup caster sugar

170g / 1 cup self raising flour

85g / 1/3 cup unsalted butter

2 large eggs

1 tsp bicarbonate of soda

3 tsp mixed spice

1 tsp cinnamon

1/2 tsp ground ginger

Toffee sauce:

115g / 1/2 cup unsalted butter

130g / 3/4 cup dark muscovado sugar

250ml double cream

METHOD

- Pre-heat oven to gas 4 / 177c
- Make the sponge. Put the dates and bicarbonate of soda into a small bowl with 200ml boiling water. Leave 5 mins to soften then blend to a smooth purée
- In a large bowl, cream the sugar and butter, add the eggs. Blend in the flour, spices, fold in the prune purée. Mix well

- Pour mixture into a buttered dish 12 x 8" at least 2" deep.
- Bake 30-45 mins.
- Leave to cool but not to get cold
- Make toffee sauce. Place all ingredients in a pan and heat until all melted and darkened in colour
- Make deep fork holes all over sponge. Pour hot sauce over the sponge slowly until all absorbed.
- Leave to soak for 30 mins.
- Serve with fresh cream or vanilla ice cream