



REGISTERED CHARITY NO.1015941

## 1980S STICKY TOFFEE PUDDING

#BIG40



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## Ingredients

### For sponge

- 75g/6oz dates, chopped
- 1 rounded tsp bicarb of soda
- 50g/2oz salted butter
- Pinch of salt
- 75g/2½oz demerara sugar
- 2 eggs
- 175g/6oz self-raising flour
- 1 tsp vanilla extract
- Butter for greasing

### For the sticky toffee topping

- 250ml/9fl oz double cream
- 80g/3oz butter
- 75g/2½oz molasses sugar

## Method

1. Preheat the oven to 180C/350F/Gas 4.
2. Pour 275ml/10fl oz boiling water into a large mixing bowl and add the dates. Stir and set aside until lukewarm.
3. Meanwhile, measure out all the other ingredients for the sponge. Add them to the dates and water and mix together until well combined.
4. Blend the date mixture in a food processor until nearly smooth, but with a few specks of date still visible.
5. Generously grease a baking dish and pour in the sponge batter.
6. Bake for 40 minutes, or until just firm to the touch.
7. Meanwhile, make the topping by heating the ingredients gently in a separate pan, whisking regularly, until it briefly boils. Pour the topping over the cooked pudding.
8. Place the sticky toffee pudding under a moderate grill until bubbling.
9. Serve with cream or ice cream

**Serves 4**