

Sticky date pudding by Stephanie Alexander

Dates – stoned and chopped	170gms
Bicarbonate of soda	1 teaspoon
Boiling water	300ml
Butter - unsalted	60gms
Sugar - castor or brown	$\frac{3}{4}$ cups
Eggs	2
Flour – self raising	170gms
Pure vanilla	$\frac{1}{2}$ teaspoon

SAUCE

Brown sugar	400gms
Thick cream	1 cup
Butter - unsalted	250gms
Vanilla bean	1

Preheat oven to 180C and butter an 18cm square cake tin.

Mix dates, bicarbonate of soda and boiling water in bowl and leave stand.
Cream butter and sugar, add eggs one at a time and beat well.
Fold in flour, then stir in date mixture and vanilla.

Pour into prepared tin and bake for 30 – 40 minutes until cooked through when tested with a skewer.

To make sauce mix all ingredients in a sauce pan and simmer for 5 minutes.
Pour a little sauce over warm pudding and return to oven for a few minutes..
Cut pudding and serve with warm sauce.