

## Penny's Sticky Toffee Pudding Recipe

### Ingredients

- 1 tsp Vanilla Extract
- 4oz Unsalted Butter
- 12oz Caster Sugar
- 12 oz Chopped Dates
- 12oz Plain Flour
- 0.7oz Baking Powder
- 1 pint Water
- 2 tsp Bicarbonate of soda

### Toffee Sauce

- 8oz Butter
- 12oz Soft Brown Sugar
- 12 Tbsp Double Cream



### Method

- Combine water and chopped dates into a pan and bring to the boil. Allow to simmer for 5 minutes
- Remove from the heat and add the bicarbonate of soda. Mix and set to one side
- In a mixing bowl, cream the butter and sugar until light and fluffy
- Next, add the vanilla extract, flour, baking powder & eggs (beaten)
- Mix again until well combined
- Finally, add the date mixture to your creamed ingredients and mix well

### Bake at 160°:

- Silicone moulds - 20mins
- Ceramic dish- 40mins

### Toffee Sauce

- In a pan, melt the butter over a low heat
- Add the sugar and stir well until fully dissolved
- Allow this to simmer for 2-3 minutes before adding the cream
- Finally, stir in the cream and simmer for an additional 2-3 minutes

It is worth noting that this is a very wet mix, so don't doubt your baking ability and go adding anything extra! These delightful deserts can either be made restaurant-style as individual domes, or just as one family-size serving. Either way, they will taste just as heavenly!

If you do decide to embrace the dinner party approach and bake these as individual puds, our chef recommends using silicone moulds to achieve the classic sticky toffee shape. Equally, if you prefer a more rustic, family desert, simply use a ceramic dish of your choice.