



Sticky Date Pudding with Butterscotch Sauce



the Smart Oven™ Air Fryer
with Element iQ™ System

Breville®

Sticky Date Pudding with Butterscotch Sauce



Prep 30 mins / Cook 45 mins



Serves 6



the Smart Oven™ Air Fryer

For the pudding

300 g pitted dates
1 tsp bicarbonate soda
375 ml cold water
150 g softened butter
165 g brown sugar
1 tsp vanilla extract
2 eggs

230 g self-raising flour
55 g plain flour

For the butterscotch sauce

80 g butter, chopped
260 g brown sugar
250 ml thickened cream
Double cream or vanilla ice cream,
to serve

1. Line a 23 cm square cake tin with baking paper.
2. Place the dates and the bicarbonate soda in a small saucepan with the cold water. On high heat, bring the mix to the boil, and then reduce to a simmer. Cook for 2 mins.
3. Transfer the date mixture to a blender and blend until smooth.
4. Place the butter, sugar and the vanilla in the bowl of a bench mixer and beat until light and fluffy.
5. Add the eggs, one at a time, until combined. Add both flours and the date mixture, and mix until just combine. Pour pudding mixture into prepared cake tin.
6. Insert the rack into the middle shelf. Pre-heat the oven. Select **BAKE/CONVECTION/160°C/45 mins** and press start.
7. Once the oven is pre-heated, place the pudding into the oven for 45 mins. To check if it is cooked, insert a skewer into the centre of the cake and if it comes out clean, it is done.
8. Take the pudding out of the oven to cool whilst making the butterscotch sauce.
9. Place the butter, brown sugar and the cream in a small saucepan and cook over medium heat, stirring until the sugar is dissolved. Bring the sauce to the boil and cook for 8-10 mins or until slightly thickened.
10. Serve the pudding warm with the butterscotch sauce and double cream or ice cream.