Sticky Date Pudding with Butterscotch Sauce
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prep 30 minutes / cook 45 minutes

serves 6

300g pitted dates
1 teaspoon bicarbonate of soda
375ml water
150g softened butter
165g firmly packed brown sugar
1 teaspoon vanilla extract
2 eggs (60g each)
230g self-raising flour
55g plain flour

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

Method

1. Line a 23cm x 23cm square cake pan with baking paper. Place dates and bicarbonate soda in a small saucepan with the cold water. Bring to the boil, reduce heat and simmer 2 minutes. Transfer date mixture to a blender and blend until smooth. Cool for 5 minutes.

2. Place butter, sugar and vanilla in a bowl of a mixer and beat until light and fluffy.

3. Add eggs, one at a time, until combined. Add flours and date mixture and stir to combine. Pour pudding mixture into prepared cake pan.

4. Insert wire rack into rack position 2, middle shelf. Select BAKE/160°C/CONVECTION/45 minutes. Press START to preheat.

5. Once preheat has finished, bake pudding in the oven for 25 minutes, rotate pudding (using oven mitts) and bake for another 20 minutes or until a skewer inserted into the center comes out clean.

6. Meanwhile, make Butterscotch sauce, put butter, sugar and cream in a small saucepan and cook over medium heat, stirring, until the sugar is dissolved. Bring to the boil and cook for 8-10 minutes or until thickened slightly.

7. Serve Sticky Date Pudding with Butterscotch sauce and double cream or ice cream.