



Sticky Date Pudding with Butterscotch Sauce



the Smart Oven™ Pro

Breville

Sticky Date Pudding with Butterscotch Sauce



Prep 30minutes / Cook 45 minutes



Serves 6



the Smart Oven™ Pro

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 of 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.