

Sticky Toffee Pudding

Serves 4

INGREDIENTS

175g dates (Chopped and Stoned)
300ml boiling water
1 tsp bicarbonate of soda
50g unsalted butter
170g dark muscovado sugar
2 egg
175g self raising flour
1 tbsp vanilla essence

Butterscotch sauce
200ml double cream
100g demerara sugar
50g unsalted butter

METHOD

- Pre heat oven to 180c and grease suitable sized baking tin
 - Soak the dates in the boiling water for around 5 minutes and then add the bicarbonate of soda, stir and leave to one side
 - Cream the butter and the sugar together until light and fluffy
 - Add the eggs and mix well
 - Mix in the dates, flour and vanilla essence
 - Pour into greased proof tin and cook for around 30-40 minutes until firm to touch
- For the sauce
- Slightly melt the butter first in the pan, then add the sugar and continue stirring on a low heat till the majority of the crystals have melted
 - Add the cream and allow to simmer for a few minutes before finishing off bringing to the boil



Ingredients:

175g dates (chopped and stoned)
300ml boiling water
1 tsp bicarbonate of soda
50g unsalted butter
170g dark muscovado sugar
2 eggs
175g self raising flour
1 tsp vanilla essence

Butterscotch sauce
250ml double cream
100g demerara sugar
50g unsalted butter



How to:

Pre heat oven to 180c and grease suitable sized baking tin.

Soak the dates in the boiling water for around 5 minutes and then add the bicarbonate of soda, stir and leave to one side.

Cream the butter and sugar together until light and fluffy.

Add the eggs and mix well.

Mix in the dates, flour and vanilla essence




Next steps:

Pour into your greased proof tin and cook for around 30-40 minutes until firm to the touch.

For the sauce:

Slightly melt the butter first in the pan, then add the sugar and continue stirring on a low heat till the majority of the crystals have melted.

Add the cream and allow to simmer for a few minutes before finishing off bringing to the boil.



Give them a go and remember to share your photos and tag us via our Facebook and Instagram pages @themaybush
We cannot wait to see your creations!



a group of individual inns