



ANITA'S STICKY DATE PUDDING RECIPE

Whenever we go to a friends' place for potluck dinner, Anita usually gets requested to make this pudding. It's super easy and goes great served warm with the butterscotch sauce and creamy vanilla ice cream.

Ingredients

1¼ cups pitted dates, chopped
1¼ cups boiling water
1 tsp baking soda
60g butter (chopped)
¾ cups brown sugar
2 eggs
1 cup self raising flour

Butterscotch Sauce

2 cups soft brown sugar
250ml cream
50 g butter
1 tsp vanilla essence

Method

Preheat oven to 180°C. Grease deep 20cm cake tin and line the base with baking paper.

Combine dates, boiling water and baking soda in bowl and stand for 5 minutes. Blend or process date mix with butter and sugar until almost smooth. Add eggs and flour, mixing until just combined.

Pour into prepared pan and cook for 45-50 minutes or until cooked through. Cover with foil during baking if it starts to brown too much.



Leave cake in tin for 10 minutes before turning out. Serve with butterscotch sauce.

Butterscotch Sauce

Combine all ingredients in a medium saucepan, stir over low heat until butter is melted and sugar is dissolved.