Sticky Toffee, Date & Walnut Pudding

(8/9 Portions)

INGREDIENTS

225g stoned dates

175g boiling water

2 tsp vanilla essence

½ tsp salt

85g butter diced

140g brown sugar

2 tbspns black treacle

2 eggs

100ml milk

175g self raising flour

1tsp bread soda

100g chopped walnuts

**Toffee Sauce Recipe**

17g brown sugar

225g cream

50g butter

1tbsp black treacle

¼ tsp salt

6 dates sliced

6 walnuts chopped

METHOD

1. Preheat the oven to 170c. grease and flour an 8, 9 or 10inch round or square baking tin.
2. Place the dates, water, vanilla, sugar, butter and treacle into a pot and bring to the boil, allow to cool for approx 20 minutes.
3. Meanwhile place all the ingredients for the toffee sauce in a pot and bring to the boil, then simmer for 5 minutes, your sauce is ready (but hot!!0 Set aside.
4. Place the cooled ingredients for step into a food processor and blend until smooth, add in the egg and milk, blend for 5 seconds, then add in the flour and bread soda, blend for 20 seconds until no flour remains to be seen. Add in the chopped walnuts and blend for 3 seconds.
5. Pour the mix into your prepared tin and bake for approx 40-45 minutes until it is cooked. Remove from the oven and spread 2 tablespoons of the sauce over the hot cake (omitting the walnut & date chunks) and place it back in the oven for a further 5 minutes until bubbles appear over the top- this gives it the sticky topping appearance.
6. Remove from the oven and allow to cool for 20 minutes before serving it topped with that yummy sauce and vanilla ice-cream of course! Enjoy!