



Sticky Toffee Pudding

Yield: 1/1 Gastronom

Ingredients

1kg Dates, pitted
2L Water

350g Unsalted butter
1kg Castor Sugar
12 Eggs

925g Plain flour
75g Baking powder
6 Tsp Ground ginger

Method

Combine the dates & water, bring to the boil, simmer until soft & leave to drain

Cream together until pale, gradually add the eggs one at a time.

Combine together, then fold in to the butter & egg mix. Combine the dates with the base mix, pour into a lined gastro container.

Bake @ 165°C for approx 40 – 50 mins.

Serve with butterscotch sauce