

Sticky toffee pudding soaked in toffee sauce (serves 4-6)

By Michael Cole of Lancaster House Hotel, Lancaster.

INGREDIENTS - STICKY TOFFEE PUDDING

4 oz chopped dates

7 oz hot water

1 tsp bicarbonate of soda

3 oz butter

5 oz caster sugar

2 eggs

6 oz self raising flour

INGREDIENTS - TOFFEE SAUCE

3 oz butter

6 oz brown sugar

4 floz double cream

METHOD

1. Preheat the oven to 155°C combi oven, 180°C normal oven.
2. Mix the dates, bicarbonate of soda and the water together and leave to soak.
3. Cream the butter and sugar together, slowly add 1 egg at a time, and then slowly add the date mixture.
4. Incorporate the flour. Keep mixing for a few minutes to get air into the mixture which will create a lighter pudding.
5. Pour into a greased baking tray and cook for 35-40 mins.
6. For the toffee sauce: Melt the butter in a thick bottomed pan, add the brown sugar and stir the mix.
7. Add the double cream and bring to the boil. Serve over the pudding.