

Little Sticky Toffee Puddings



Ingredients list

For the puddings:

- 90g stoned dates
- ½ teaspoon vanilla extract
- 1 teaspoons coffee essence
- ½ teaspoon bicarbonate of soda
- 40 g butter
- 75g caster sugar
- 1 large eggs
- 90g self-raising flour
- Large Muffin cases x6

For the sauce:

- 80g soft brown sugar
- 60g butter
- 100ml double cream

Equipment list

- Preheat oven to 180C or gas mark 4.
- Glass mixing bowl
- Plastic baking spatula
- Electric hand-mixer
- Teaspoon
- Scissors
- Small plastic bowl
- 2 small metal pudding tins
- Sieve
- Measuring Jug



Method

1. Preheat oven to 180C or gas mark 4.
2. Chopped the dates into small cubes and place them into a small bowl.
3. Add the vanilla essence, bicarbonate of soda, coffee essence and 85ml of boiling water onto the dates, stir and leave to one side
4. In a large bowl, cream together the margarine and sugar until combined.
5. Add the egg and continue beating until combined.
6. Sieve the flour into the mixture and mix until combined (the mixture will feel dry and stiff)



Method

7. Fold in the dates and liquid with a metal spoon until fully combined. The mixture will look sloppy and liquidy!
8. Divide between your 2 pudding tins – fill $\frac{3}{4}$ full (no more or it will spill over in the oven!)
9. Bake for 25mins or until fully cooked.
10. Whilst baking the cakes, place the butter, cream and sugar into a saucepan and melt. Don't let it boil – stir continuously until all combined.

