

## STEM GINGER STICKY TOFFEE PUDDING



### INGREDIENTS

#### *For the pudding mix*

• 175ml boiling water • 1 tsp vanilla extract • 1 tsp vanilla extract • 175g self-raising flour • 1 tsp bicarbonate soda 1 tsp bicarbonate soda • 2 eggs • 85g butter, softened • 140g demerara sugar • 2 tbsp. black treacle • 50ml milk • 30g crystallised stem ginger

#### *For the toffee sauce:*

• 175g light muscovado sugar • 50g butter • 225ml double cream • 1 tbsp. black treacle

### METHOD

- Start out by making the toffee sauce by putting the 175g light muscovado sugar and 50g butter and double cream. In a pan and boiling together before adding treacle. Pour half into dish and set in freezer.
- Stone and chop 225g dates quite small, put them in a bowl, then pour over 175ml boiling water. Leave for about 30 mins until cool and well-soaked, then mash a bit with a fork. Stir in 1 tsp vanilla extract.
- Heat oven to 180C/fan 160C/gas 4. While the dates are soaking, make the pudding mix. Mix 175g self-raising flour and 1 tsp bicarbonate of soda together and beat the 2 eggs in a separate bowl.
- Beat 85g softened butter and 140g demerara sugar together in a large bowl for a few mins until slightly creamy (the mixture will be grainy from the sugar). Add the eggs a little at a time, beating well.
- Beat in 2 tbsp. black treacle then, using a large metal spoon, gently fold in one-third of the flour and bicarbonate of soda mix, then half of the milk. Repeat until all the flour mix and all the milk is used.

- Stir the soaked dates into the pudding batter. The mix may look a little curdled at this point and will be like a soft, thick batter.
- Spoon it evenly over the frozen toffee sauce dot the top with crystallised ginger and bake for 20-25 mins, until risen and firm. Your knife should come out clean from mix. Pour remaining toffee sauce over the top and allow to soak in.
- Spoon out cake and serve with custard and clotted cream.