

Sticky Date Pudding

With Butterscotch Sauce

Ingredients for 6 puddings

125 grams soft butter plus
extra for greasing

150 grams brown sugar

3 eggs, beaten

2 grams salt

25 grams cocoa powder

125 grams flour

75 grams dark chocolate, melted

30grams dried dates, chopped

150 ml heavy cream

75 grams brown sugar

20 grams butter

Instructions

1. Lightly grease 60 8 oz. dessert moulds.
2. Cream the butter and sugar together until pale and fluffy. Beat in the eggs a little at a time, beating well after each addition.
3. Sift in the flour, salt and cocoa into the creamed mixture and fold in.
4. Stir in the melted chocolate and dates until well combined.
5. Divide the mixture between the moulds. Bake at 180 C in a water bath for 50 minutes or until a skewer comes out clean.
6. Remove the moulds and chill slightly.
7. To make the sauce gently boil the cream, butter and sugar till the sugar has dissolved.
8. Serve pudding hot with caramel sauce, vanilla ice cream and a garnish of fresh mint.