

### **Sticky Toffee Pudding**

2oz (50g) Butter or Margarine

4oz (110g) Sugar, (Light Muscovado is good)

1 Egg

8oz (225g) Flour. With white add 1 tsp baking powder, for wholemeal add 2.

6oz (175g) Dates, pitted

½ pt (275ml) boiling water

Topping:

3oz (75g) Muscovado Sugar

2oz (50g) butter or margarine

6 tablespoons Double Cream or Soya Dream

Pour Boiling water over dates & soak for 3 hours (or overnight). Cream butter & sugar, then beat in egg. Add flour, baking powder, dates and all the soaking liquid and mix well.

Put into baking dish - a 2lb loaf tin is fine - and cook for 45mins at Gas mk 4, 350f, 180c

To make topping, melt butter & sugar in a pan until dissolved, then add the cream & boil for 30 seconds. You can pour this over the pudding before serving & brown briefly under the grill, or put in a jug & serve with the pudding.