

Sticky Toffee Pudding

175g	Dates, stoned & chopped
300ml	Water
1tspn	Bicarbonate of Soda
50g	Butter, unsalted
175g	Caster sugar
2	Eggs
175g	Flour, self-raising
1tspn	Vanilla essence



Place the dates in a pan with the water. Bring to boil and simmer for about 5 mins. Add the Bicarbonate of Soda.

Cream together the butter and sugar until light and fluffy. Add the eggs and mix well.

Add the dates, water and bicarbonate to the creamed butter and sugar. Add the flour and vanilla essence and mix together.

Pour into greased oven-proof dish approx 20cm square.

Bake for 35-45 mins at 180oC or until firm to touch.