



Food For Thought Recipe and Allergen Card

Sticky Toffee Pudding

100 Portions

Ingredient	Hannah Product Code	Quantity
Pitted Dates	D004155	1.5k
Cold Water		2.5 litre
Bicarbonate of Soda	D001690	9 tsp
Margarine	C000266	450g
Soft Brown Sugar	D001213	1.3kg
Free Range Eggs	C006350	17
Plain Flour	D200205	1.4 kg
Baking Powder	D001685	9 tsp
Margarine	C000266	1kg
Double Cream	Total Produce	1 litre
Soft Brown Sugar	D001213	1kg

RECIPE METHOD – ALLERGENS

1. Combine the water, pitted dates and bicarbonate of soda in a pan and bring to the boil, simmer for 10 minutes then blend using a stick blender
2. In a planetary mixer, add the margarine and soft brown sugar and mix very well for 5 minutes
3. In a large pan add the water/date mixture, margarine and brown sugar mixture, plain flour and baking powder, and the eggs
4. Blend until smooth using a stick blender
5. Transfer mixture into baking tins and cook for 25 minutes at 180°C or until the cake springs back to the touch and a skewer comes out clean
6. In a separate pan add the margarine, double cream and soft brown sugar and leave on a low heat whisking regularly until its simmering
7. Serve the cake and the sauce separately and warm

The allergens highlighted in RED are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...