



# Sticky Toffee Pudding

Ingredient	10 Portions	50 Portions	100 Portions
Pitted Dates	150g	750g	1.5kg
Cold Water	250ml	1.25 ltr	2.5 ltr
Bicarbonate of Soda	1 tsp	4.5 tsp	9 tsp
Margarine	45g	225g	450g
Soft Brown Sugar	130	650g	1.3kg
Free Range Eggs	2	9	17
Plain Flour	140g	700g	1.4 kg
Baking Powder	1 tsp	4.5 tsp	9 tsp
Margarine	100g	500g	1kg
Double Cream	100ml	500ml	1 ltr
Soft Brown Sugar	100g	500g	1kg

## Key Points

If you have butter available you could switch it out instead of margarine for the sauce.

You could double up on this recipe and freeze some cakes down for future use

## Method

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

**Allergens** Wheat, Milk, Eggs, Sulphites