TATUA
Specialised Dairy

Sticky Date Pudding

Ingredients

250g pitted dates, chopped
1 tsp bicarbonate soda
1 1/2 cups boiling water
125g unsalted butter, softened
1 cup brown sugar
1 tsp vanilla extract
2 eggs
1 3/4 cups self-raising flour, sifted

Caramel Sauce:
300ml Tatua Cooking Cream
1 cup brown sugar
1/2 tsp vanilla essence
60g butter

Method

1. Preheat oven to 180°C. Grease and line the base of a 7cm deep, 22cm (base) cake pan (if making as one dessert), or alternatively grease 4-6 small cake/muffins molds of your choice.
2. Place dates and bicarbonate of soda into a bowl. Pour over boiling water. Set aside and allow to stand for 20 minutes.
3. Using an electric or hand mixer, beat butter, sugar and vanilla extract together until pale and creamy.
4. Add eggs, one at a time, beating well after each addition.
5. Using a large metal spoon, fold through date mixture and flour until well combined.
6. Spoon mixture into prepared cake pan/molds. Bake for 20 to 25 minutes or until a skewer inserted into the centre comes out clean. Turn onto a plate.

Caramel Sauce:

1. Combine Tatua Cooking Cream and all sauce ingredients in a saucepan over medium heat. Cook, stirring often, until sauce comes to the boil. Reduce heat to medium-low. Simmer for 2 minutes.

Serves 6

To Serve:
Stand warm puddings for 10 minutes. Serve drizzled with caramel sauce and top with Tatua Dairy Whip Whipped Cream or ice cream if desired.