

Sticky Date Pudding

Season: Winter

Type: Dessert

Serves: 32 tastings

From the garden: -

Class focus: Mashing dates & drizzling sauce over pudding



Equipment:	Ingredients:
Large saucepan x 1 Small saucepan x 1 Wooden spoon x 2 Fork x 2 Measuring spoons Measuring cups Kitchen scale Deep baking tray x 1 Baking paper Serving plate x 5 Serving spoon x 5	400g dates 2/3 cup canola oil 2 1/2 cups water 2 teaspoons bicarbonate soda 1 cup brown sugar 2 3/4 cups self-raising flour <i>Butterscotch Sauce:</i> 75g butter 3/4 cup brown sugar 300ml thickened cream

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place the first 4 ingredients in a large saucepan, bring to the boil, then remove from heat.
4. Briefly mash the dates with a fork.
5. Add the next 2 ingredients, stir until evenly mixed.
6. Pour mixture into a lined deep baking tray, spread it evenly.
7. Bake in the oven for 25 minutes or until golden brown.
8. Meanwhile, place all the ingredients for Butterscotch Sauce in a small saucepan over medium heat, stir until butter dissolved. Set aside.
9. Remove pudding from oven once cooked, cool slightly and cut into 36 pieces.
10. Serve into 5 serving plates with a serving spoon in each and drizzle over some butterscotch sauce.

For vegan / dairy intolerance option:

Reserve some cake **without** the butterscotch sauce for students who are vegan / dairy intolerance.

For gluten free option:

Use gluten free self-raising flour.

Interesting terms:

Interesting techniques: Mashing dates & drizzling sauce over pudding