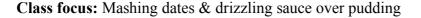




# **Sticky Date Pudding**

Season: Winter Type: Dessert Serves: 32 tastings From the garden: -





#### **Ingredients: Equipment:** Large saucepan x 1 400g dates Small saucepan x 1 $^{2}/_{3}$ cup canola oil Wooden spoon x 2 2 ½ cups water Fork x 2 2 teaspoons bicarbonate soda Measuring spoons Measuring cups 1 cup brown sugar Kitchen scale 2 <sup>3</sup>/<sub>4</sub> cups self-raising flour Deep baking tray x 1 Baking paper Butterscotch Sauce: Serving plate x 5 75g butter Serving spoon x 5 <sup>3</sup>/<sub>4</sub> 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 <u>first 4 ingredients</u> 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 <u>without</u> the butterscotch sauce for students who are vegan / dairy intolerance.

## For gluten free option:

Use gluten free self-raising flour.

Interesting terms: