

Sticky toffee pudding

8-servings

Grease soufflé cups/muffin cups

Heat oven to 350°

2 oz (1/4 cup softened butter)

6 oz (1 cup) pitted and chopped Medjool dates

1 teaspoons baking soda

6 oz (3/4 cup) golden superfine sugar, (sugar in the raw chopped in blender to make into superfine texture)

1 teaspoons vanilla extract

2 large eggs, room temperature

1/2 teaspoon mixed spice/apple pie spice

6 oz (1 1/4 cups) self-raising flour, sifted. If you only have all-purpose flour add 2 teaspoons baking powder

Place dates in saucepan, cover with 1 cups water and bring to a boil. Simmer for about 8 minutes.

Remove from heat add the baking soda.

In kitchen Aid, cream the butter and sugar together until fluffily, about 3 minutes. Add eggs one at a time, then vanilla mix well.

By hand add the flour and date /water mix. Stir well by hand. Place in sheet pan and bake for about 20-25 minutes until springy to the touch

Top with , , toffee sauce and Ice cream

Toffee sauce

2 cups granulated sugar

4 oz butter

2 1/2 cups heavy cream

3 tablespoons rum

Place the sugar in a heavy saucepan and let slowly caramelize until, golden brown. Remove from heat and add butter, stir until dissolved then add remaining ingredients