



READY TO COOK
BY HARRIS FARM

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE AND DOUBLE CREAM



PREP
15 min



COOK
40 min



SERVES
8-10

INGREDIENTS:

PUDDING:

- > 300g Chopped Pitted Dates
- > 1 ¼ Cups Boiling Water
- > 100g Brown Sugar
- > 2 Eggs (Room Temperature)
- > 1/8 Tsp Vanilla Essence
- > 200g Self-Raising Flour
- > 80g Butter

GARNISH:

- > Double Cream

BUTTERSCOTCH SAUCE:

- > 120g Salted Butter
- > 180g Brown Sugar
- > ½ Tsp Lemon Juice
- > 1 Cup (250mL) Thickened Cream
- > ½ Tsp Vanilla Essence
- > ½ Tsp Salt

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Salt
- > Vanilla Essence
- > 2 Eggs
- > Bi Carb Soda

METHOD - GET COOKING!



1

Preheat the oven to 180°C.

Roughly chop the **dates** and **soak in** 1 ¼ cup of **boiling water**. **Allow to stand** for 30 minutes.

2

To make the sauce; melt butter in a pan over medium heat. **Add the brown sugar** and **bring to the boil**, whisking frequently. **Reduce heat** to medium and **add vanilla essence, lemon juice** and **salt**.

Simmer for 5 minutes, **add the cream, raise to boil** then reduce to medium again and simmer for an extra 5 minutes.

3

Using a food processor or blender, **roughly blitz the dates until pureed**. **Grease a 22cm cake tin**.

Using an electric mixer, **combine the butter, sugar** and **vanilla until pale and creamy**. **Add eggs**, 1 at a time and **beat well**. **Add date mixture** to pan and **sift the flour gently** folding through the mixture **until well combined**.

4

Spoon mixture into cake tin and **bake** for 30-40 minutes until skewer inserted into the centre comes out clean.

Pierce pudding all over with the skewer and **pour** a generous amount of **butterscotch sauce** over the pudding.

Serve warm with butterscotch sauce and **double cream**.

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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