



## INGREDIENTS: STICKY TOFFEE PUDDING

### FOR THE SPONGE CAKE:

- 300g dates, stoned and chopped
- 640ml water
- 20g (2/3 tsp) bicarbonate of soda
- 360g butter (softened)
- 280g brown sugar
- 320g egg (7 medium eggs)
- 560g flour
- 32g baking powder

**Pre-heat oven to 160° C Fan  
/ 180° C or 320°F**

### TOFFEE SAUCE

- 600g double cream
- 200g butter
- 400g soft brown sugar
- 1 tsp vanilla extract
- 1 pinch of coarse salt
- 1/2 cup chopped pecans (optional)

### EQUIPMENT

- 2 bowls
- Electric or hand mixer
- Spatula
- 2 saucepans
- Cake pan (greased and sprinkled with flour)