

The Hollybush Sticky Toffee Pudding



Please wash hands before and after each task

Please use correct colour chopping boards

Please ensure all knives chopping boards and work surfaces are sanitized before and after each job

Ingredients	Method
<p>175g dates 300ml water 1tsp bicarbonate of soda 50g unsalted butter 175g castor sugar 2 eggs, beaten. 175g S. R. flour 1tsp vanilla essence</p> <p>200ml double cream 50g butter 100g demerara sugar</p>	<p>Simmer the dates in the water for 5mins. Then add the bi-carb.</p> <p>Cream the butter and sugar till light, gradually add the beaten eggs.</p> <p>Mix in the dates, flour and vanilla essence, stir well.</p> <p>Divide into the four greased cups and bake in a pre-heated oven 180 for 30mins.</p> <p>Make the sauce by boiling the cream, whisk in the butter and sugar, and simmer for 2mins. Carefully pour over the puddings and glaze.</p>