

STICKY TOFFEE PUDDING



INGREDIENTS

- 1.5 tsp baking soda
- 200g finely chopped dates
- 50g vegan butter
- 150g soft brown sugar
- 2 tbsp apple vinegar
- 175g self raising flour
- 1 tsp vanilla extract

Toffee sauce topping and extra sauce

- 250ml double cream
- 100g butter
- 100g brown sugar

Serves 8

Oven preheated to 180C

METHOD

Start off your delicious sticky toffee pudding recipe by soaking the dates in 300ml of boiling water in a measuring jug, set this aside until lukewarm. Mix together all the other sponge ingredients into a large mixing bowl. Once the dates and water have cooled add this to the mixing bowl together with the other ingredients. Then blend in a food processor until smooth.

Butter a medium sized baking dish or individual ramekins and then pour in the mixture. Bake for 40 minutes. Whilst sponge is baking create your topping sauce. Melt your butter in a small pan add sugar once melted to make a thick syrup. Then pour in your vegan cream - stir until smooth for 2 minutes.

Once sponge has baked and it's firm pour over the sauce leaving a bit back for serving. Then bake for a further 5 minutes and your ready to serve.