

# WINTER-WARMING STICKY TOFFEE PUDDING

Serves 9

Hands-on time: 30 minutes

Hands-off time: 50 minutes

## INGREDIENTS

### For the batter:

- 1 cup Schweppes Ginger Ale
- 1¼ cups pitted and finely chopped dates
- 1 tsp bicarbonate of soda
- 6 tbsp (84g) butter, softened
- ¾ cup treacle sugar
- 2 large eggs
- 1½ cups self-raising flour, sieved

### For the sauce:

- 1 cup (226g) butter, softened
- 2 cups treacle sugar
- ⅔ cup Schweppes Ginger Ale
- 1 cup cream

### Serving suggestion:

Vanilla Ice Cream

## METHOD

### For the batter:

1. Preheat the oven to 160°C and grease a medium baking dish (18x18cm) with non-stick cooking spray.
2. Heat the Schweppes Ginger Ale in a glass mixing bowl in the microwave for 4 minutes or until hot. Stir in the chopped dates and set aside to soak for 10 minutes.
3. Mash lightly with a potato masher to break up any chunky date bits. Stir in the bicarbonate of soda.
4. In a separate bowl, use an electric mixer to cream the butter and sugar for 5 minutes until light and fluffy. Whisk in the eggs, one at a time, until fully incorporated.
5. Stir in half of the flour, then the date mixture and, using a large spoon, fold in the remaining flour until just combined.
6. Spoon the batter into the prepared baking dish and bake for 35-40 minutes until golden brown.

### For the sauce:

7. Combine the butter, sugar, Schweppes Ginger Ale and cream in a small pot over medium heat. Bring it up to a gentle simmer and whisk continuously for 5 minutes until thick and syrupy.

The page is framed by a decorative border of simple, orange-outlined icons representing various food items. At the top, there is a slice of pizza, a taco, a round flatbread with a cross, a slice of watermelon, and a whole pizza. On the left side, there is a round flatbread, a slice of watermelon, a cupcake, a spoon, a round flatbread with a cross, and a round flatbread with three dots. At the bottom, there is a slice of watermelon, a taco, a slice of pizza, a whole pizza, and a spoon. On the right side, there is a round flatbread, a round flatbread with three dots, a cupcake, a round flatbread with two dots, a round flatbread with a cross, and a slice of pizza.

**To assemble:**

8. Remove the baked pudding from the oven and poke it generously with a wooden skewer. Pour half of the sauce over the pudding and set it aside for 15 minutes to soak.
9. Slice the pudding into 9 squares. Serve a portion topped with a scoop of vanilla ice cream and the remaining sauce on the side and ENJOY!