Sticky toffee pudding

toffee sauce, ice cream

Ingredients (10 portions)

Dates	210g
Bi-carb	5g
Water	350ml
Baking powder	5g
Flour	180g
Margarine	120g + 20g greasing
Brown sugar	130g
Eggs	3
Vanilla essence	5ml
Toffee Sauce	
Honey	40g
Brown sugar	200g
Butter	100g
Cream	280ml
Sea salt	1 pinch
Ice cream	30g to serve

Prep list

- Make pudding
- Make toffee sauce
- Ball ice cream to go or in advance onto a clingfilm egg carton

Allegies and Alternatives

GF: gluten free sticky toffee pudding
DF: vegan sticky toffee , vegan whipped cream
Vegan: vegan sticky toffee , vegan whipped cream
Nut free: yes

Blackboard wording

Sticky toffee pudding



DESSERT – METHOD AND SERVING

Sticky toffee pudding

Pour boiling water over dates add bicarbonate soda, simmer to soften for 10–15 min, pulse to a rough mash.

Cream Margarine add sugar, add eggs one at a time, mix in vanilla. Fold in flour, baking powder, salt and date mixture. It will be a sloppy consistency.

Fill greased moulds ¾ full. Bake at 180°C / 350°F for 20–25 min.

Ensure a skewer comes out barely clean (so still a bit moist in the middle).

Cool a little bit and turn out of tins, place on to trays for warming through at service time. Cover will foil.

Chocolate Sauce

Simmer all sauce ingredients 5–7 min until thick.

Service and Presenation

On a white Plate – Reheat pudding in a deep tray tightly Foil reheat for to warm though.

Place pudding slightly off centre, small pile of biscuit crumb to secure the ice cream!

Cover pudding with sauce and place scoop of ice cream on crumb sprig of mint, sprinkle with Icing sugar.

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