Sticky date pudding

Recipe – Donna Hay online https://www.donnahay.com.au/recipes/sticky-date-pudding

Ingredients	Serves 6	Serves 50 (5 x pudding, 3 x sauce)
Pudding:		
Chopped pitted dates	1 ½ cup (210 g)	1kg plus 50g
Boiling water	1 cup (250 ml)	5 cups
Bicarb soda	1 tsp	5 tsp bicarb soda
Butter	100 g	500g butter
Brown sugar	¾ cup (135 g)	675 g
Eggs	2 eggs	10
Self raising flour	1 cup (150g)	750g
Toffee Sauce:		
Butter, chopped	150 g	450 g butter, chopped
Single (pouring) cream	1 cup (250 ml)	3 cup (750 ml)
Brown sugar	1 ½ cup (265 g)	4 ½ cup (800 g)
Double (thick) cream to serve		

Method:

1. Preheat oven to 180C. Place the dates, water and bicarb in a bowl and stand for 5 minutes.
2. Place the date mixture in a food processor with the butter and sugar and process until well combined.
3. Add the eggs and flour and process until just combined.
4. Pour into a lightly greased 26cm x 16cm tin lined with non-stick baking paper.
5. Bake for 30 – 35 minutes or until cooked when tested with a skewer. Cool in the pan for 10 minutes,
6. Cut into squares.
7. To make the sauce, place butter, single cream and sugar in a saucepan over medium heat and stir until butter is melted. Bring to the boil and cook for 5 minutes or until mix thickens slightly.
8. Spoon over puddings and top with double cream.