



Recipes

Sticky Date Pudding

Serves 20

Ingredients:

600g butter
450g sugar
½ litre eggs
1.5kg chopped dated
600ml water
½ tsp bi-carbonate soda
600g self raising flour
2.5g cinnamon
2.5g nutmeg
2.5g mixed spice
2.5g salt
½ tbsp baking powder

Method:

1. Combine butter and sugar.
2. Fold eggs into above mixture slowly.
3. Boil water, bi-carbonate soda and dates until dates soften.
4. Remove date mixture from heat and allow to cool completely.
5. Fold remaining ingredients into the date mixture.
6. Cook mixture in a steam bath, cover with foil and bake at 200C for 1½ hours.

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