

Aunty Jill's Sticky Pud

- A 200 g chopped fresh dates
1 tspn bicarb soda
1 cup boiling water
- B 90g butter
½ cup brown sugar
- C 1tspn vanilla
2 eggs
- D 1½ cups SR flour
- E 1 cup brown sugar
60g butter
¾ cup cream
1tspn vanilla

Mix A together and cool

Cream B together.

Add C to B and beat

Add D to B&C and mix.

Fold A into BC&D

Transfer to a greased and lined 20cm round tin and bake at 180°C for 35mins.

Mix E together, bring to the boil and simmer for 4mins.

Serve pudding and pour over sauce and finish with lashings of wicked pure cream -
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