

Sticky Toffee cloutie Dumpling / Christmas Pudding

Makes 40 portions

Using 3oz ladel

Ingredients

1lb 8oz Dates

4 Teaspoons Bicarb Soda

2 Pints Water

250 gms (1 Block Butter)

1lb 8 oz dark soft brown sugar

8 Whole Eggs

1lb mincemeat or 1lb diced up Christmas pudding

1lb 10 oz Self Raising Flour

Splash Vanilla Essence

Method

1. Boil together the Dates, Bicarb and Water until moist and Guey, blend with Hand blender and Allow to Cool till still warm.
2. Cream together your Butter and Sugar.
3. Add your eggs and Vanilla essence.
4. Add the Self Raising Flour.
5. Finely add the warm Date Mixture along with the mincemeat

Cooking

Cook in prepared dariole moulds or plastics in Steamer uncovered 40 minutes