



6

SERVES/MAKES



COOKING TIME:  
< 45 min



COOKING STYLE:  
Oven

## LANCEWOOD® STICKY TOFFEE PUDDING

### INGREDIENTS:

#### pudding:

125 g pitted dates, finely chopped  
180 ml boiling water  
2.5 ml bicarbonate of soda  
40 g butter  
125 ml soft brown sugar, tightly packed  
5 ml vanilla essence  
1 extra large egg  
40 ml golden syrup  
200 ml cake flour  
5 ml baking powder  
A pinch of salt

#### Sauce:

125 g **LANCEWOOD® Mascarpone**  
30 ml soft brown sugar, tightly packed  
30 ml golden syrup  
30 ml butter  
5 ml vanilla essence

#### To serve:

125 g **LANCEWOOD® Mascarpone**  
250 ml custard (optional)

### METHOD:

#### pudding:

Preheat the oven to 180°C. Grease a ± 14 cm x 23 cm x 4 cm deep ovenproof dish. Pour the boiling water over the dates in a small saucepan. Bring to the boil and boil for 2 – 3 minutes to soften. Use a potato masher or a fork and mash until smooth. Add the bicarbonate of soda. Beat the butter, sugar and vanilla essence together until pale. Add the egg and golden syrup and beat well. Sift the flour, baking powder and salt together. Add to the butter mixture and mix well. Add the date mixture and mix until well combined. Pour into the prepared dish and bake for 25 – 35 minutes until a skewer inserted comes out clean.

#### Sauce:

Add the mascarpone, brown sugar, golden syrup, butter and vanilla essence to a saucepan and heat over low heat. Whisk until smooth. Pour over the pudding while still hot.

Serve with the remaining mascarpone and custard (optional).

## PRODUCTS USED:



Mascarpone

**ENJOY!**