

Sticky Date pudding (*The Age - 30th June 1996*)

1 cup (180 g) dates, pitted & chopped **1 tsp bicarbonate soda**
1 cup boiling water **2 tbsp butter**
1 cup (150 g) soft brown sugar **2 eggs**
1&1/2 cups (180 g) S.R. flour, sifted

Mix dates and bicarbonate soda in a heat proof bowl. Pour boiling water on top and leave to stand. Prepare an 18 cm square or round cake tin – butter the tin, line the base with paper, butter the paper and then flour the whole tin. Cream butter and sugar until pale, then add eggs one at a time, beating well after each addition. Gently fold in sifted flour, stir in the date mixture, and pour into the prepared tin. Bake in preheated oven 180 C for 30-40 minutes, until an inserted skewer comes out clean.

Toffee Sauce

1 cup (150 g) soft brown sugar **2 tbsp butter**
3/4 cup light whipping cream **1/2 tsp vanilla extract**

For camp 1.5 cup sugar, 300ml cream

Combine sugar, cream, vanilla essence and butter in a saucepan, bring to the boil, stirring, and simmer for five minutes. Set aside until ready to serve, then quickly reheat when needed.

Cut pudding into squares or wedges and pour hot toffee sauce on top.

Serve with fresh cream.

Variation: Traditionally, the sauce was poured over the cake and return to the oven for the last five minutes of baking to get really sticky.

Apple Crumble

5 large apples **1/4 cup sugar** **1/4 cup water**

Peel, core & cut apples. Combine apples, sugar & water in pan, cover, cook over low heat about 10 minutes until apples are tender. Drain apples, spread into greased dish, sprinkle evenly with crumble mixture. Bake in moderate oven about 30 minutes or until lightly browned.

3/4 cup SR flour **1/2 tsp cinnamon**
80g butter **1/2 cup brown sugar**

Combine sifted flour and cinnamon in bowl, rub in butter, add sugar, mix well.

Gluten Free Crumble Topping

6 tablespoons rice flour **2 tablespoons desiccated coconut**
2 tablespoons butter, softened **2 tablespoons sugar**
3 tablespoons almond meal