

THE LANDAU



Sticky Toffee Pudding by Executive Chef Andrew Turner

Serves 10

Ingredients

- Soft Flour 180 g
- Unsalted Butter 44 g
- Caster Sugar 180 g
- Whole Eggs 2 1/2
- Bicarbonate of Soda 4 1/2 g
- Dates 180 g
- Water 133 ml
- Baking Powder 4 1/2g

Method

1. Boil water and add chopped dates plus bicarbonate of soda
2. Cream butter and sugar together until light and fluffy and add eggs slowly
3. When the date mixture is cold, fold into butter, sugar and egg mixture
4. Finally fold in flour.
5. Put into desired rings only filling 1/3 full
6. Bake at 200°C for 20 - 30 minutes

Serve warm or cool with some cream