

Bentalls

Sticky Toffee Pudding

Ingredients:

175g butter plus extra to grease
175g Dark Muscovado sugar
3tbs golden syrup
2 eggs beaten
100g self raising flour
Pinch of salt

Method:

1. Preheat oven to 180C and grease a 1.2 litre pudding basin.
 2. Heat 50g butter, 50g sugar and the syrup in a pan over a low heat until smooth.
 3. Pour half the sauce into the basin and reserve the rest.
 4. Melt rest of the butter and sugar in a heavy-based pan, then remove from heat and cool for 10 mins.
 5. Sift flour and salt into a large bowl and make a well in the centre.
 6. Pour in melted mixture and stir until combined.
 7. Spoon into the basin.
 8. Bake for 40-45 minutes or until springy to touch.
 9. When cool run a knife around the edge and carefully turn out onto a large plate.
 10. Reheat reserved sauce, pour over the pudding and serve.
- Tip. To ensure the toffee sauce is smooth and not grainy, make sure you melt the ingredients in a small heavy based saucepan over a low heat.