Not-Too-Sweet Sticky Date Pudding



INGREDIENTS – WHAT YOU NEED

1 ½ cups of plain flour



1 ½ cups of hot water



125g of butter



2 cups of dates



1 teaspoon of bicarb soda



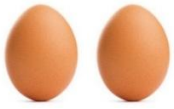
½ lemon



½ cup of brown sugar



2 eggs



METHOD – HOW TO PREPARE

Turn on the oven to 180ºC to preheat.



Place 2 cups of dates in a mixing bowl.

Add 1 ½ cups of very hot water from the tap.



Squeeze half a lemon into the bowl.



Use a fork to loosen the lemon if this helps…

Put aside for 5 minutes.

After 5 minutes :

Add 125g of soft butter to the bowl.



Add ½ cup of brown sugar.



Add 2 eggs.



Using an electric blender

blend everything together until it's smooth.



Sift over your date mix:

- 1 ½ cups flour
- 1 teaspoon of bicarb soda

Mix in by hand with a spatula.



Line your baking tin with baking paper.



Make sure it hangs over the edges.

Pour the batter into your cake tin.



Don't bang the tin to flatten out the batter.

Use a spatula to gently even it out.

Put the cake tin in the oven.



Cook for 35 to 40 minutes.

When done, take the tray out of oven.



Leave to cool for at least 15 minutes before you take it out of the cake tin.