

[Sticky Date Pudding with Butterscotch Caramel Sauce by @nourishwithtan](#)



This simple recipe comes together to make something so comforting and indulgent. Enjoy topped with a silky butterscotch caramel sauce and a scoop of vanilla ice cream.

Recipe supplied by @nourishwithtan.

Ingredients

250g Community Co Pitted Dates, roughly chopped

1 tsp bicarbonate soda

400ml boiling water

1 tsp vanilla essence

130g Black & Gold Unsalted Butter, softened

130g Black & Gold Brown Sugar

2 large eggs

250g Black & Gold Self Raising Flour

To Serve

Black & Gold Vanilla Ice Cream

Community Co Butterscotch Caramel Topping

Method:

1. Preheat oven to 180°C.
2. Place the dates, bicarb soda and boiling water in a heat-proof bowl. Leave dates to soak, uncovered for 15 minutes. Once tender, use a food processor or stick blender to process until smooth.
3. Using an electric mixer combine sugar, butter and vanilla until light and creamy.
4. Add in eggs one at a time, beating until combined.
5. Fold through self raising flour and date mixture.
6. Transfer to a lined baking tin and bake for 40-45 minutes (skewer should come out clean).
Leave to rest in tin for 10 minutes before transferring to a wire rack.
7. Once cooled, cut the sticky date into squares before pouring over butterscotch caramel sauce and topping with a scoop of vanilla ice-cream.