



# STICKY DATE PUDDING

Delicious and easy-to-make, sure to please the whole family!



EASY



30 MINS



35 MINS



8

## Ingredients

- 250 grams pitted dates, chopped
- 3/4 cup water, boiling
- 1 teaspoon baking soda
- 185 grams butter
- 1 cup brown sugar
- 2 eggs
- 1 1/4 cups plain flour
- 1 tablespoon custard powder
- 375 mL CARNATION Light & Creamy Evaporated Milk
- 1/4 cup extra brown sugar
- 1/4 cup golden syrup

## Instructions

1. Preheat oven to 180°C.
2. Combine dates, water and baking soda, stand 30 minutes.
3. Beat butter and sugar until light and creamy, beat in eggs one at a time.
4. Fold in date mixture and sifted flour.
5. Spoon evenly into greased lined 20cm deep round cake tin.
6. Bake in preheated oven, 50-60 minutes, or until cooked when tested.
7. To make caramel sauce; combine custard powder with 1/3 cup of evaporated milk in a pan, add remaining evaporated milk, extra brown sugar and golden syrup.
8. Stir over low heat until custard boils and thickens.
9. Serve over pudding with ice cream.