



## Granola Sticky Toffee Pudding (serves 4-6)

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### Ingredients

225g Dates chopped  
290ml Earl grey tea  
110g Butter softened  
170g Caster sugar  
3 Eggs  
225g Self-raising flour  
1 tsp Bicarbonate of soda  
1 tsp Vanilla extract  
1 tsp Coffee

### Toffee Sauce

110g Butter  
55g Demerera sugar  
2 tbs Double cream

### Method

- Pre heat oven to 180° C
  - Soak dates in tea for 15 minutes
  - Grease dariole moulds and line the base with a greaseproof disk
  - Cream butter and sugar until pale and fluffy
  - Beat in eggs gradually
  - Fold in sifted flour and bicarbonate of soda
  - Add vanilla essence and coffee to the date mixture
  - Fold date mixture into cake mixture
  - Spoon into dariole moulds
  - Bake for approximately 25 minutes until an inserted skewer comes out clean
  - For the toffee sauce put all ingredients into a saucepan and heat gently until melted
  - Bring to the boil and when thickened pour over sticky toffee puddings
  - Sprinkle your special granola mix over the puddings - Enjoy!
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