



Sticky Ginger Date Pudding with Caramel Sauce

Ingredients

- 300 ml / 1¼ cups boiling water
- 200 g chopped dates
- 60g / 4 tbsp butter
- ¾ tsp baking soda (be careful not to use more than this or it will leave a taste)
- ¾ cup brown sugar
- ¼ cup golden syrup
- 2 eggs, room temperature
- 1 tsp vanilla extract
- 1½ cups flour
- 1 tsp baking powder
- 1 tsp ground ginger
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Method

Heat oven to 180° C and grease either 6 large muffin tins or a 24 cm square baking tin.

Pour the boiling water over dates and butter and stir to melt butter. Mix in baking soda and leave to cool completely. Stir in brown sugar and golden syrup until evenly combined. Add eggs and vanilla and stir well.

Gently fold in flour, baking powder and ginger (it will be a very wet mixture, don't over mix). Pour into prepared tins and bake about 30 minutes.

Turn out and serve with [hot Caramel Sauce](#).