

james**MARTIN**

MANCHESTER



James Martin
Sticky Toffee Pudding

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Ingredients

- 55g butter, plus extra for greasing
 - 200g self-raising flour, plus extra for flouring
 - 170g demerara sugar
 - 2 tbsp black treacle
 - 1 tbsp golden syrup
 - 2 free-range eggs
 - 200g pitted dates
 - 290ml oz boiling water
 - ½ tsp vanilla extract
 - 1 tsp bicarbonate of soda
- For the sauce:
- 55g butter, diced
 - 110ml double cream
 - 55g dark muscovado sugar
 - 2 tbsp black treacle
 - 1 tbsp golden syrup
 - Vanilla ice cream (optional to serve)

Method

- Preheat the oven to 200c/ 400f/ Gas mark 6 and individually flour 6 pudding moulds.
- Place the butter and cream into a food processor and blend until the mixture becomes pale and fluffy, once creamed add the golden syrup, treacle and eggs little by little and continue blending until smooth. Then add the flour and at a low speed blend until the mixture is well combined. Once complete add the mixture to a bowl.
- Whilst doing this blend the dates and boiling water together in a food processor and blend into a smooth puree, once completed stir in the bicarbonate of soda and vanilla.
- Pour the date mixture into the pudding batter and stir until the mixture well combined.
- Pour the mixture into the moulds and bake for 20-25 minutes, or until the top is golden-brown and has a spring to it.
- In order to make the sauce, place all ingredients into a pan and stir occasionally until boiled.
- Once both are completed place the pudding onto a serving bowl and pour the sauce over the pudding and serve with vanilla ice cream.
- Happy cooking! We'd love to see your results so please share your photos and feedback with us when you make your own James Martin signature dish. Tweet us or post your pictures on Instagram.



RÉMY MARTIN

Recommended with Remy Martin 1738

Aged in toasted oak barrels, it is the embodiment of the traditional Remy Martin Cognac Fine Champagne craftsmanship into an incredible mellow cognac. Best enjoyed near or on the rocks. To elevate your experience pair it with dark chocolate on the side.



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