



PREP: 20 min
COOK: 40 min
SERVES: 6-8

Sticky Date and Pecan Self Saucing Pudding

The tender, yet fluffy sticky date pudding pairs so beautifully with the satisfying crunch from the pecan topping. Oh, and who could forget about the rich, indulgent butterscotch sauce hiding beneath. Serve this winter pud piping hot with lashings of custard or a big scoop of vanilla ice cream.

Ingredients

Pudding

250g pitted dates, chopped
1 tsp bicarbonate of soda
1 cup (250ml) boiling water
100g unsalted butter, softened
1/3 cup (75g) brown sugar, firmly packed
1/2 tsp salt
2 tsp Queen Organic Vanilla Essence
2 large eggs, lightly whisked
1 1/2 cups (225) self-raising flour, sifted

Method - Pudding

STEP 1

In a large bowl combine dates, baking soda and boiling water. Set aside for 15-20 minutes to soften. Mash with a fork.

STEP 2

Preheat oven to 160C (fan forced). Grease a 2L baking dish with butter.

STEP 3

With a hand or stand mixer, beat butter, sugar, salt and Vanilla Essence until well combined and smooth. Add eggs and mix until combined.

STEP 4

Add flour mixing until just combined. Add date mixture and mix well to incorporate. Pour batter into baking dish, top with pecans.

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Ingredients

1 ¼ cup (150g) pecans, roughly chopped, keeping some whole

Sauce

¾ cup (165g) brown sugar, packed

1 tbsp (10g) cornflour

2 cups (500ml) boiling water

50g unsalted butter, softened

Method - Sauce

STEP 1

Mix together brown sugar and cornflour. Sprinkle over batter.

STEP 2

Mix together boiling water & butter until butter has melted, then pour over the surface of the batter over the back of a dessert spoon. Bake for 35-40 minutes until top has set and an inserted skewer comes out clean. Allow to stand for 5 minutes. Serve warm with ice-cream custard or whipped cream.

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