

Sticky Toffee Pudding

Served by Barbara Shourounis at the WFW Newfoundland Party, January 2012

1 c dark brown sugar, packed	2/3 c milk
1 1/3 cups flour	1 egg
1 1/2 teaspoon baking powder	1/4 c melted butter
1/4 teaspoon baking soda	1 c chopped pitted dates
1/8 teaspoon salt	

Sauce

1 c dark brown sugar
2 tablespoons butter in bits
1 3/4 c boiling water

1. Mix 1 c brown sugar with salt in a large bowl with a whisk.
2. In a medium bowl blend sugar with butter.
3. Fold wet ingredients into dry, and mix in dates until just blended.
4. Pour into a greased 2 litre baking dish. Sprinkle brown sugar over top, dot with butter. Pour on boiling water.
5. Bake in a preheated 350 over for 45 minutes.