



A LONG ESTABLISHED FAMILY FIRM

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THE WORLD'S FINEST RANGE COOKERS

Sticky Date and Apple Pudding with Toffee Sauce by David Pengelly

Ingredients

Pudding

Square baking dish, buttered
170g (6 oz.) Dates, finely chopped
1 Tbsp. Instant coffee
1 Tsp. Bicarbonate of soda
170ml (6 fl. oz.) Boiling water
100g (3.5 oz.) Butter, softened
85g (3 oz.) Caster sugar
2 Eggs
170g (6 oz.) Self-raising flour
2 Dessert apples, peeled, cored and diced

Sauce

115g (4 oz.) Butter
115g (4 oz.) Soft brown sugar
300ml Double cream
2 Tsp. Coffee

Method

- Put the dates into a basin, combine the coffee, bicarbonate of soda and boiling water, pour over the dates and leave.
- Cream the cake ingredients together ('all in one' method – don't mix for too long) then pour in the date mixture, add the apples and gently fold together, spoon into the prepared dish.

AGA (2 oven): bake on a grid shelf set on the floor of the roasting oven with the cold-shelf on the 2nd set of runners for about 50 minutes.

AGA (3 and 4 oven): bake on a grid shelf set on the floor of the baking oven for about 50 minutes.

Everhot: in the top oven set the oven shelf on the second position from the floor (central) and bake with the top oven set to 175°C for about 45-50 minutes.

To make the sauce

Melt the butter and sugar together and cook until smooth, add the cream and coffee and stir well, leave to cool.