



Sticky Toffee Cake Recipe

Ingredients

12oz Dried Dates
3/4 Pint Water
1/2 tsp Bicarbonate of Soda
9oz Light Soft Brown Sugar
6oz Butter
1 tsp Vanilla Extract
3 eggs
9oz Self-raising Flour

For the icing:

2 ½oz Butter
6oz Soft Brown Sugar
2 tbsp Double Cream
2 ½oz Chopped Brazil Nuts

Method

Heat the oven to 180°C / Gas Mark 4.
Cut the dates into roughly 3 pieces each.
Boil in a small pan with ¾ pint water for about 10 minutes until water is absorbed and dates are softened.
Remove from heat and stir in bicarbonate of soda. Leave to cool.
Cream together the sugar, butter and vanilla extract.
Beat the eggs and add into the mixture gradually.
Fold in the dates.
Fold in the Flour.
Pour the mixture into a pre-greased and lined shallow tin.
Bake for 35 minutes.
Leave in the tin for 15 minutes before removing.
Once cooled then ice.

For the icing:

Melt the ingredients in a pan.
Bring to simmer.
Stir well for 1-2 minutes until the toffee bubbles.