

Haigh's Sticky Date Pudding with Salted Phocolate Paramel Sauce

Preparation time: 30 mins | Cooking time: 50 mins | Serves: 10

Pudding

- $1 \ensuremath{\frac{1}{2}}$ cups (210g) dried dates, pitted & chopped
- 1 tsp bicarbonate soda
- 1 cup (250ml) boiling water
- 100g unsalted butter
- 1 cup (220g) light muscavado sugar
- 3 extra-large free range eggs
- 1 cup (150g) wholemeal self-raising flour
- ³/₄ cup (105g) wholemeal plain flour

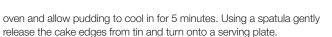
100g Haigh's Dark Chocolate Pastilles, chopped

1/2 cup (25g) roughly chopped walnuts

- 1. Preheat oven to 180°C (160°C fan-forced). Lightly grease a large bundt tin.
- For pudding, place dates and bicarbonate soda together in a small mixing bowl and pour over boiling water. Cover and leave to stand for 15 minutes.
- Meanwhile, beat butter and sugar with electric beaters, until pale and fluffy. Add eggs one at a time, beating well between each addition. Add flours, chocolate & walnuts and cooled date mixture, stirring until well combined.
- 4. Pour mixture into prepared tin and place in preheated oven for 50 minutes or until a skewer comes out of the centre clean. Remove from

Dark chocolate & salted caramel sauce

- 1 cup (220g) light muscavado sugar
- 1 cup (250ml) pouring cream
- 1 teaspoon vanilla extract
- 2 tablespoons unsalted butter
- 100g Haigh's Dark Chocolate Pastilles
- 1 teaspoon salt flakes



- 5. Meanwhile for the salted chocolate caramel sauce, combine sugar, cream, vanilla and butter together in a small saucepan over a medium heat, stirring until sugar dissolves. Bring to boil and cook for 5 minutes. Remove from heat, allow to cool for 10 minutes. Add chocolate and salt, stirring until melted and smooth.
- 6. To serve, drizzle pudding with salted chocolate caramel sauce and serve with cream or vanilla ice cream.

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