

Sticky Date Pudding Cake

Mix

250g dates

1 cup of Water

1/2 teaspoon of ginger

Boil for 5 minutes

Add 1 teaspoon of bicarbonate of Soda

Mix

Turn off heat and allow to cool.

Separately Cream

125g Butter

with 1 cup of Sugar

Add 3 eggs one at a time

Add 2 cups of self raising flour

and 1 teaspoon of ginger

Fold in Dates and mix

Cook in 180 DEG C Oven for 30 minutes to 1 hour depending on thickness of tin.

Sauce

1 cup of brown Sugar

125g butter

3 table spoons of cream

Add all ingredients and bring to the boil, boil for 5 minutes and pour over pudding.