

Sticky Date and Pumpkin Pudding

Serves: 32 tastings



From the garden: Pumpkin & egg

Equipment:

- Large saucepan x 1
- Small saucepan x 1
- Wooden spoon x 2
- Chopping boards and knives
- Grater x 3
- Fork x 2
- Measuring spoons
- Measuring cups
- Kitchen scale
- Baking tray x 1
- Baking paper

Ingredients:

- 400g dates
- 2 cups water
- 2 teaspoons bicarbonate soda

- 120g butter
- 600g pumpkin (skin-off, roughly grated)
- 4 eggs
- 1 cup brown sugar
- 3 cups self raising flour

Butterscotch Sauce

- 75g butter
- $\frac{3}{4}$ cup brown sugar
- 300ml thickened cream

Method:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place dates and water in a large saucepan, bring to the boil, then remove from heat and stir in the bicarbonate soda.
4. Add in butter and stir until dissolved then briefly mash the dates with a fork.
5. Add in pumpkin, eggs, sugar and flour, stir until evenly mixed.
6. Pour mixture into a lined baking tray, spread it evenly.
7. Bake in the oven for 25 minutes or until skewer inserted comes out clean.
8. Meanwhile, to make the sauce, place all ingredients for the sauce in a small saucepan over medium heat, stir until butter dissolved. Remove from heat.
9. Remove pudding from oven, cool slightly and cut into 32 pieces.
10. Serve into 5 serving plates and pour the butterscotch sauce on the pudding.