

Sticky Date with Caramel Sauce

Preparation Time: 30 minutes
Total Cooking Time: 45 minutes
Serves: 12

Ingredients

- 250g pitted dates, chopped
- 1 teaspoon bicarbonate of soda
- 1 1/2 cups boiling water
- 125g butter, softened
- 3/4 cup brown sugar
- 1 teaspoon vanilla extract
- 2 eggs, at room temperature
- 2 cups self-raising flour, sifted



Caramel Sauce

- 1 cup brown sugar
- 300ml thickened cream
- 1/2 teaspoon vanilla extract
- 60g butter, chopped

Method

- Preheat oven to 180°C. Grease a 7cm deep, 22cm (base) cake pan and line base with baking paper.
- Place dates and bicarbonate of soda in a heatproof bowl. Pour over boiling water. Allow to stand, uncovered, for 20 minutes or until dates are tender.
- Using an electric mixer, beat butter, sugar and vanilla until pale and creamy. Add eggs, 1 at a time, beating well after each addition. Using a large metal spoon, stir in date mixture and flour. Mix until well combined.
- Spoon mixture into cake pan. Bake for 40 to 45 minutes or until a skewer inserted into the centre comes out clean. Stand for 10 minutes before turning onto a wire rack.
- Make caramel sauce: Combine sugar, cream, vanilla and butter in a saucepan over medium heat. Cook, stirring, for 3 minutes or until boiling. Reduce heat to low. Simmer for 2 minutes. Pour warm sauce over warm cake. Cut into wedges. Serve.