

Sticky toffe pudding

1kg x pitted dates
1.2lt x water]
1 x cinnamon quill
8 x english breakfast tea bags
2 x tbsp bicarbonate of soda
875gr x dark brown sugar
345gr x unsalted butter
1 splash x vanilla extract
8 x large eggs
660gr x self raising flour

method

blend sugar and butter together in robot coupe thill liquid and the sugar it's completely dissolved, start to add then the eggs 1 each 30 second (make sure they nicely incorporated before adding the next)

meanwhile bring to a boil water, tea bags, cinnamon and dates, remove from heat and the bicarbonate of sodas

poor sugar and butter mixture in to a big mixing bowl, add dates mixture and flour and mix properly (make sure no grams are formed)

bake at 175' + " steam x 45 min