**Sticky Date Pudding with Toffee Sauce**

Pudding

2 1/2 cups dates  
2 3/4 cups water  
2 l/4 tsp baking soda  
1/2 cup unsalted butter  
1 3/4 cups sugar  
5 eggs  
2 1/2 cups flour  
1 1/2 tbsp baking powder  
1 tbsp ground ginger

Place dates and water in a pot and boil until softened. Add the baking soda to the date mixture set aside for 15-20 minutes.

Cream the butter and sugar together, add eggs one at a time.

Sift the dry ingredients together and add to the butter mixture. Add the dates to the batter and mix till combined.

Pour into parchment-lined 9x13 inch pan, place pan in a water bath and bake at 350 F for 75-90 minutes.

Sauce

1 1/2 cups brown sugar  
3/4 cup unsalted butter  
1 cup whipping cream  
1 tsp vanilla

Mix all together, bring to boil, reduce to simmer. Simmer for 5 minutes until sugar breaks down.

Serve warm with French vanilla ice cream.