



# STICKY DATE AND GINGER PUDDING

*Chef Hay's famous recipe*

## **Ingredients - Serves 8**

- 500 grams of dried dates
- 2 cups of plain flour
- 2 cups of brown sugar
- 2 1/2 teaspoons of baking powder
- 2 dessert spoons of powder dried ginger
- A pinch of salt
- 1 egg
- 1 teaspoon of bicarbonate soda
- 40 grams of butter

## **METHOD**

1. Sieve dry ingredients (flour, sugar, baking powder and powdered ginger) three times into a stainless-steel bowl
2. Boil dates in a saucepan with sufficient water to cover until a jam-like consistency then add in the bicarbonate soda and mix well. Then, add the butter and mix well.
3. Pour the hot date mixture into the bowl of dry ingredients and mix well. Then, add the egg and mix well again.
4. Place mixture in a greased and floured loaf tin and bake for 1 hour and 15 minutes at 150°C. Use a skewer to see if it is cooked
5. When cool, cut with a breadknife and serve with cream or ice-cream... or both!