

Sticky toffee & cider pudding with hot fudge sauce

Ingredients

For the pudding

170g / 6oz pitted dates, chopped

170g / 6oz caster sugar

170g / 6oz self raising flour

300ml 10fl oz Westons Old Rosie Cloudy Scrumpy Cider

60g / 2oz butter, melted

2 medium free range eggs

1 tsp espresso coffee or essence

1 tsp bicarbonate of soda

For the sauce

55g / 2oz good quality plain chocolate, min 60% solids

60g / 2oz butter

¼ teaspoon salt

300g / 10½ oz caster sugar

200g / 7oz evaporated milk



Westons Old Rosie Cloudy Scrumpy

A fully matured cider with a cloudy appearance and character of a truly old-fashioned scrumpy.



Method

For the pudding

Preheat oven to 170°C / 325°F / Gs Mk 3.

Place the cider and dates into a pan and simmer until the liquid has evaporated, leave to cool.

Mix the sugar, eggs, flour, soda, melted butter and coffee in bowl and slowly beat together, then add the dates a few at a time.

Pour into a 10 x 8 inch cake tin lined with greaseproof and cook in oven for 40-45 minutes. To check if it is cooked use a toothpick to poke into the middle if it comes out clean then it is ready. Leave to cool before turning out onto a cooling rack.

For the sauce

Put the chocolate, butter and salt into a bowl above a pan of hot water, add the sugar a little at a time, stirring all the time.

Add the evaporated milk a little at a time until all is mixed. Serve hot sauce over warm pudding.



Top tip:
Finish with a generous dollop of clotted cream or a good quality, locally made vanilla ice-cream