

Sticky Toffee Puddings

10 portions

Ingredients

Johnny Bags Sponge Pudding	0.416gr
Sunflower Oil	0.050ml
Water	0.208ml
Vanilla Essence	0.005ml
Eggs	2ea
Bicarbonate of Soda	0.001gr

Syrup

Fresh Cream	0.150ml
White Sugar	0.100gr
Margarine	0.100gr
Vanilla Essence	0.005ml
Rum Essence	0.005ml

Method

1. Dissolve the bicarb in the water. Add the water, oil, and vanilla essence to the sponge mix. Add the eggs one by one and beat well. Pour the mixture into a well greased baking tray and bake for 25 – 30 minutes at 180 degrees.
2. Melt the margarine in a sauce pan and add the sugar. Stir until the sugar is dissolved. Add the vanilla and rum essence and let simmer for 5 minutes over low heat. Remove from heat and stir in the cream.
3. Once the pudding comes out of the oven, pour over the syrup and let it soak in.

