Jackie's accidental microwave sticky date pudding

Ingredients

- 1 cup pitted dates
- 1 cup water
- 1 tsp. bi-carb soda
- 125 soft butter
- 1 cup castor sugar
- 2 eggs
- 1 1/2 cups self raising flour
- 1 cup brown sugar
- 1/3 cup malt powder
- 1/2 cup cream
- 1 tsp vanilla essence
- 2 cups hot water

Method

- 1. Cook dates, cup of water and bi-card soda
- 2. Beat butter and castor sugar until fluffy
- 3. Slowly beat vanilla and eggs with 1 tbsp. of flour
- 4. Add cooled date mix
- 5. Fold in flour
- 6. Pour into large casserole dish
- 7. Sprinkle mix of brown sugar and malt over pudding
- 8. Pour over cream
- 9. Pour hot water over a spoon back into the pudding
- 10. Microwave on high for 15 minutes.

Enjoy!

