

# UDNY ARMS STICKY TOFFEE PUDDING

Food.

Submitted by **AHales**

"I've been told by a number of Scottish friends that the Udney Arms (in Aberdeenshire, Scotland) has THE best sticky toffee pudding. Thankfully they've made it available on the web! I've had a number of sticky toffee puddings since living in Scotland, but this one is by far the best. It is also very easy to make! (Recipe info from: Recipe collected by Bernie Jurasek from the Udney Arms Hotel in Scotland and shared with Pat Busst circa 1986. Typed by Jack Busst, Calgary, Alberta. 94/02/27 Jack Busst c/o THE MESSHALL, 1:134/73)"

 Ready In: 45mins

 Serves: 12

 Ingredients: 10

## DIRECTIONS

### FOR THE PUDDING:

1. Cream butter and sugar until white and fluffy.
2. Beat in eggs gradually.
3. Fold in flour.
4. In a separate bowl pour the boiling water over the dates and soda.
5. When water is absorbed add other ingredients and cream mixture.
6. Bake in 9" x 13" cake pan in moderate hot oven (350 F) for 40 minutes.

### FOR THE SAUCE:

7. Mix all ingredients and bring to a boil.
8. Poke holes in top of cake and pour half of mixture over top, allowing sauce to soak into cake.
9. Brown under grill before serving.
10. Keep remaining sauce hot and spoon onto still warm pieces of cake cut into 3" squares.
11. Top with whipped cream.

## INGREDIENTS

### PUDDING

- 1/2 cup **butter**
- 2 cups **confectioners' sugar**
- 2 **eggs**
- 3 cups **flour**
- 8 ounces **dates** (pitted and cut into pieces)
- 1 teaspoon **baking soda**
- 2 cups **boiling water**

### SAUCE

- 1 cup **butter**
- 2 3/4 cups **brown sugar**
- 1 pint whipping cream