

Whisky Toffee Pudding



Ingredients

150g pitted dates	1 1/2 cups brown sugar
1 tsp bicarbonate of soda	2 eggs
1 cup boiling water	180g self-raising flour
3 tbsp whisky of your choice	150ml thickened cream
60g butter, at room temperature	Extra cream to serve

Directions

Step 1 – Coarsely chop the dates and place in a bowl, mix in the bicarbonate of soda then pour over the boiling water. Mix together and leave to stand for 15 minutes, then drain the liquid from the dates, mix in 1 tbsp of the whisky and set aside.

Step 2 – In a stand mixer, cream together half of the butter and half of the brown sugar until pale, then add the eggs one at a time. Beat well, then gently fold through the sifted flour and the date mixture.

Step 3 – Pour the mixture into a greased and lined 20cm square cake pan.

Step 4 – Prepare the BBQ for indirect cooking over medium heat (180°C). Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 5 – Place the cake pan into the BBQ, away from direct heat, and close the lid. Bake the pudding for around 30 – 40 minutes or until a skewer inserted into the centre of the pudding comes out clean.

Step 6 – While the pudding is baking, place the remaining whisky, butter and brown sugar, plus the thickened cream into a medium saucepan, bring to a boil and then reduce to a low simmer for 5 minutes.

Step 7 – Serve the pudding warm with the sauce and extra cream.

