

Sharon Glass

COOKING SCHOOL



STICKY TOFFEE PUDDING

50g butter
250g castor sugar
1 jumbo egg
375ml self-raising flour
pinch of salt
250ml milk
15ml white wine vinegar
30ml apricot jam

Cream the butter and sugar in a food processor with the metal blade. Add the egg and process again. Add the flour, salt and milk. Pulse to combine.

Pulse in the vinegar and apricot jam.

Preheat oven to 180°C. Prepare a baking dish with Spray and Cook.

Pour batter into prepared dish. Bake for 30 minutes.

Remove, prick all over with a fork and pour over the sauce, allowing it to go down the sides.

Serve warm with ice cream.

TOFFEE SAUCE

175ml treacle brown sugar
90g unsalted butter
30ml golden syrup
250ml cream
dash of vanilla essence

Bring all ingredients to a boil, reduce heat and simmer for about 5 minutes until thickened.

Serves 8