



Vegan Sticky Toffee Pudding

Ingredients

200g chopped Majoule dates
1 tsp bicarbonate of soda
200ml hot water
1 tsp ground ginger
2 tsp baking powder
pinch of salt
250g plain flour
60ml sunflower oil
80ml soy milk
60g dark brown sugar
30g/2 tbsp treacle

For the sauce:

120g vegan butter
120g light brown sugar
1 tbsp/25g treacle
150ml plant based cream or coconut cream
1 tsp vanilla extract

Directions

1. In a jug, add the chopped Majoule dates and bicarbonate of soda to the hot water. Set aside for 10 minutes.
2. Preheat oven to 170°C, grease and line an 8" square tin.
3. Sift together the ginger, baking powder, salt and flour.
4. Add the sunflower oil, soy milk, dark brown sugar and treacle to the date and water mixture and then blend until smooth: Combine with dry ingredients.
5. Pour into the baking tin and bake for 25-30 minutes.
6. For the sauce, melt the vegan butter, light brown sugar and treacle in a pan.
7. Stir in the plant based cream or coconut cream and vanilla extract and simmer for a few minutes.
8. Pour over the pudding and serve.

Tip: Serve with your favourite vegan ice-cream

