

# A dessert for your prime rib dinner

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## What's Cookin'

Today's recipe should complete your prime rib holiday dinner menu. You've had prime rib, roasted garlic mash, Yorkshire puddings, beef gravy and now sticky toffee pudding. We are assuming you'll come up with your own vegetables and appetizer.

This is one of my favorite dessert recipes. If you'd like to make a little addition to it, a couple of ripe pears, chopped up, goes well in the cake. Just take two ripe pears that have been cored and chopped fairly small and add them in at step three when the date mixture gets mixed in. (You don't need to peel the pears).

The caramel sauce that goes on top is always a huge hit. There are many uses for it other than this cake and it makes a great hostess gift. Consider making a batch and putting in a nice jar with a ribbon and bringing to a friend. It will last for a couple of weeks in the fridge, but no more, as it does have

fresh cream in it.

This summer I served the sauce on barbecued peaches at the Downtown Georgetown Farmers' Market. But it's also great on ice cream, banana cake, spice cake and so much more!

The dinner that you've seen over the last few weeks was one that Gerry and I cooked and served at the home of the lucky draw winner for Light up the Hills last year. We went to their home and cooked up dinner for four, served and cleaned up. The two winners and their guests were great to work with, we enjoyed being with them and thanks for buying tickets to support Light up the Hills!

Just a friendly reminder that it's only a couple of weeks till Christmas, so if you haven't ordered your turkey, capon, ham, prime rib, whatever you will be serving, now is the time!

Have fun and keep cooking!

## Sticky Toffee Pudding

### INGREDIENTS

- 1 cup + 1 tbsp all-purpose flour
- 2 tsp baking soda (divided)
- 3/4 cup chopped dates
- 1 & 1/4 cup boiling water
- 1/4 cup softened butter, unsalted
- 3/4 cup sugar
- 1 egg
- 1 tsp vanilla



### TOPPING

- 1/2 cup butter
- 1/2 cup 35% cream
- 1 cup brown sugar lightly packed

### METHOD

Pre-heat oven to 350°

1. Mix together in a bowl: 1 cup +1tbsp flour and 1 tsp baking soda and set aside.

2. Chop dates and place in a bowl. Add 1 tsp baking soda and the boiling water. Stir a little to cover dates and set aside.

3. Using an electric beater, cream together softened butter and sugar. Add egg and vanilla and combine. Slowly begin to add flour. When all flour is incorporated, fold into bowl with dates.

4. Mix all ingredients well and pour into greased 8" x 8" pan. You can double the recipe and pour into 9 x 13 pan. Bake for 35-40 minutes. Remove from oven and let cool.

5. Prepare topping by combining ingredients in a sauce pan and bring to boil over medium heat. Let boil for 7 minutes. Pour over cake before serving.

*It's a cup of chocolate* In the Winter Sideroads magazine, a measurement was missing from the recipe, Chewy Cranberry, Cherry and Chocolate Squares. Add one cup of white chocolate chips.

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