**Dr. Paul Wheatley-Price’s Sticky Toffee Pudding Recipe**

**Pudding**

225g of pitted and chopped dates

175 mL of boiling water

1 teaspoon of vanilla extract

140g brown sugar

100mL milk

85g of butter (3/4 of a stick)

2 eggs

175g of all-purpose flour

2 teaspoons baking powder

1 teaspoon baking soda

Pinch of salt

Molasses

1. Preheat oven to 350 degrees F.
2. In a medium-sized bowl, add the dates and vanilla extract into the boiling water, mix together, and let it soak until soft.
3. In a separate large bowl, cream together the butter and sugar until fluffy. In a small side bowl, beat the eggs and slowly add it into mixture until incorporated.
4. Drizzle in the molasses, add in milk, baking powder, baking soda, and flour and mix until blended.
5. Finally, mush up the date mixture, and add them into the batter mixture and mix together
6. Once mixture is ready, lightly grease a rectangular loaf pan and pour the mix into the pan.
7. Bake for about 30 mins at 350 F until toothpick comes out clean.

**Homemade ice cream**

2 eggs

¾ cup of sugar

2 teaspoons vanilla extract

1 cup 2% milk

2 cups 35% cream

1. In a large bowl, beat the eggs until light and fluffy. Slowly add in the sugar and beat them together.
2. Add in the vanilla, cream, and milk into the mixture and mix until well-blended.
3. Pour the mixture into an ice cream maker. When ready, transfer the ice-cream into a tub and place into freezer to harden for a few hours.

**Caramel Sauce**

140 mL of cream

115g brown sugar

1 stick of butter

1. Heat up the ingredients in a saucepan for about 4-5 mins while mixing constantly until it thickens and bubbles. Transfer it into a sauce jar and pour over the pudding and ice cream. Enjoy!