

## Recipe STICKY GINGER PUDDING

Ref No. ANP022

### INGREDIENTS:

100g **WINN GINGER**, chopped  
170g Diced Prunes  
1 tsp bi-carb soda  
60g butter  
170g caster sugar  
2 eggs  
170g Self Raising Flour  
1/2 tsp vanilla essence

### SAUCE:

200g Brown sugar  
1/2 cup thickened cream  
130g butter  
1/2 tsp vanilla essence

### METHOD:

Pour 300ml of water over prunes in a saucepan and bring to the boil.  
Remove from heat and add bi-carb and leave to stand.  
Cream butter and sugar, add eggs one at a time.  
Fold in ginger and flour, stir in the prune mixture and the vanilla essence.  
Pour into greased 20cm square cake tin.  
Cook on 160°C for 30-40 minutes or until tested with skewer.

### SAUCE:

Place all ingredients in pan. Bring to the boil. Boil for 3 minutes.  
Cut into squares and serve with hot sauce.

Serves 6-8

