

## Wilma's Tipsy Pudding (serves 8)

5ml Bicarbonate of soda	200g flour
200ml boiling water	5ml baking powder
150g chopped dates	3ml salt
30g butter	5ml mixed spice
150g sugar	2ml cinnamon
1 egg, beaten	50g chopped nuts, such as walnuts, pecans or hazelnuts

### FOR THE SAUCE

150g sugar	3ml mixed spice
80ml water	50ml brandy (feel free to use more) (This bit I love as I always overdo it!)
10ml butter	pinch salt
5ml vanilla essence	5ml lemon juice

Add bicarbonate of soda to boiling water and pour over dates. Let cool.

Cream butter, sugar and egg. Sift dry ingredients and add to the butter mixture alternating with the date mixture.

Mix in nuts and turn into a greased, 20cm baking dish or pan.

Bake at 190°C for 30 - 40 minutes.

Remove from the oven and pour sauce over. allow to cool in the dish for 15 minutes before cutting.

To make the sauce, combine sugar and water and boil for 5 minutes.

Add remaining ingredients.

Pour over pudding while pudding and sauce are still warm.

ENJOY! ENJOY!