



OLD FASHIONED TIPSY TART

What you'll need:

- 2 tbsp butter
- 250 g Craft Pitted Dates
- 250 g Craft Raisins
- 2 cups cake flour
- 1 cup boiling water
- 1 tsp Craft Baking Powder
- 1 cup sugar
- 1 egg
- 1 tsp Craft bicarb soda
- ½ tsp salt
- ½ cup Craft Walnuts (chopped)
- ½ cup Craft Red Cherries (chopped)

Sauce:

- 1½ cups sugar
- 1 cup cold water
- 1 tsp vanilla essence
- 1 tbsp butter
- ¾ cup brandy (replace with apple juice for a non-alcoholic option)

How to make:

- Preheat oven to 180°C
- Chop dates into small slivers, add bicarb soda then pour over the boiling water
- Mix well and let cool
- Mix sugar, butter and salt in a blender
- Add the date mixture and mix well
- Sift flour and baking powder over the mixture and mix till combined
- Add raisins, cherries and nuts - mix well
- Pour into baking dish and bake for 30 minutes

For the syrup

- Add all the ingredients excluding the brandy / juice in a sauce pan
- Simmer for 5 minutes
- Let cool slightly and add the brandy / Juice
- Pour over warm pudding

Serve with ice cream or Crème Fraiche

