**PAT’S STICKY TOFFEE PUDDING**

12oz sultanas

2.25 tsp bicarbonate of soda

18 fl oz boiling water

1 tsp vanilla essence

9oz butter

8oz caster sugar

6 eggs beaten

18oz self raising flour

Soak the sultanas, bicarbonate, vanilla essence and boiling water overnight.

Cream the butter and sugar together.

Add the beaten eggs to the mixture.

Fold in the self raising flour and then add the soaked fruit mixture.

Add the mixture to a lined deep 9 inch cake tin and cook at 160 degrees for an hour or so!

Serve with toffee sauce.

**TOFFEE SAUCE**

1.5 lb Syrup

4oz butter (not margarine)

4oz caster sugar

4oz brown sugar

Drop of cream

Add all of the ingredients in to a pan and boil for 10 minutes. Leave to go cold and keep in a container in the fridge.