

SMILE

I'm not aging,
I just need repotting.

Very Good!

LITTLE STICKY TOFFEE PUDDINGS

1 cup (250 mL) water

1/2 tsp. (2 mL) vanilla

1/2 tsp. (2 mL) baking soda

**1 cup (250 mL)
dried cranberries**

3/4 cup (175 mL) butter

2/3 cup (150 mL) sugar

2 eggs

1 cup (250 mL) flour

1/4 tsp. (1 mL) baking powder

Toffee Sauce:

1 cup (250 mL) brown sugar

1/2 cup (125 mL) butter

**1/2 cup (125 mL)
whipping cream**

Butter 8, 1/2 cup (125 mL) ramekins. Bring water to a boil and add vanilla and baking soda, then add dried cranberries and set aside to cool.

Cream butter and sugar until light and fluffy.

Lightly beat eggs and gradually add to butter mixture in 3 stages.

Sift flour and baking powder together and gently fold into batter. Fold cranberry mixture into batter. Portion into ramekins and bake at 350°F (180°C) for 25 minutes.

To prepare Toffee Sauce, combine sauce ingredients in saucepan and stir over low heat until sugar is dissolved. Simmer until sauce thickens.

To serve, remove puddings from ramekins by running a knife around edge. Invert on plate and drizzle with warm Toffee Sauce.

Serves 8.

CHEF'S TIP

The Toffee Sauce
is outstanding over vanilla
ice cream. Keep some on hand!