

# **Food – Head Chef James McKay shares his sticky toffee pudding secrets**

Fancy a trip over the bridges to Fife and the stunning views of the Bay Hotel in Kinghorn?

If so, you will find the popular Horizons Restaurant. Head Chef James McKay shares one of their favourite desserts – In fact it's everyone's favourite, Sticky Toffee Pudding – a right autumn warmer! But just in case you can't make it then here is his recipe!



## STICKY TOFFEE PUDDING

Ingredients to serve 6:

115g chopped dates

175g butter

175g soft brown sugar

60ml single cream

30ml lemon juice

2 eggs beaten

115g self raising flour

Method:

Grease a baking tray and add chopped dates

Heat 50g of the butter with 50g of the sugar, cream and 15ml of the lemon juice in a small pan, stirring until smooth. Pour half the mixture into the baking tray with the dates.

Beat the remainder of the butter and sugar until light and fluffy, then gradually beat in the eggs, fold in the flour and the remaining lemon juice and spoon into the tray.

Bake in the centre of the oven for 35/40 minutes at 180c.

Just before serving, gently warm through the other half of the mixture that was not added to the tray to make a sauce, plate up the pudding, and pour the sauce over it.

Chef's tip – serve with some crème chantilly for added richness.

[Details of the Bay Hotel and their restaurants here.](#)