

Quick & Easy

THE COSTCO WAY

Natural Delights® Sticky Date Pudding

Makes 10 servings

Pudding Ingredients:

1¼ cups (about 15 dates) Natural Delights® Medjool Dates
1 tsp baking soda
1 cup boiling water
6 Tbsp unsalted butter, softened
¼ cup brown sugar
2 eggs
1 tsp vanilla extract
1¼ cups all-purpose flour
½ tsp ground cinnamon
½ tsp ground ginger
1 tsp baking powder
1 cup walnuts or pecans, chopped
Butterscotch Sauce (recipe below)
½ gallon (8 cups) vanilla ice cream

Instructions:

Preheat oven to 350 F. Grease an 8 x 8-inch square baking pan. Pit, stem and chop dates. Place in a medium bowl. Sprinkle with baking soda. Pour in boiling water. Set aside for 15 minutes. With a potato masher, mash the dates until it resembles mush.

In a large bowl, add butter and brown sugar. Cream together with an electric mixer. Mix in eggs and vanilla. Add flour, cinnamon, ginger and baking powder. Mix until combined. Stir in the date mixture a little at a time. Spread evenly into the prepared pan. Top with walnuts. Bake for 45 minutes, or until baked through. While the pudding is baking, prepare the Butterscotch Sauce.

Remove pudding from the oven. With a skewer, poke small holes into the top of the cake. Drizzle some Butterscotch Sauce over the top, reserving some for serving. Let it soak into the pudding. Allow to cool. When ready to serve, slice the pudding. Drizzle each slice with more Butterscotch Sauce. Top with ice cream.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Butterscotch Sauce Ingredients:

½ cup unsalted butter
1 cup brown sugar
1 cup heavy cream
1 tsp vanilla extract
¼ tsp salt

Instructions:

In a small saucepan, melt the butter. Mix in brown sugar, cream, vanilla and salt. Stir. Bring to a boil. Cook for 4 minutes, stirring occasionally. Remove from heat. Set aside to thicken.

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