

HOW TO USE BICARBONATE OF SODA

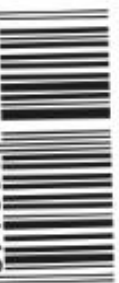
Also known as baking soda, many recipes with acidic ingredients often use bicarbonate of soda or bicarb as the raising agent.

STICKY TOFFEE PUDDING

Oven 200°C, Fan 180°C, 400°F, Gas 6

75g	Stoned dates
100ml	Boiling water
1½ tsp	FREEE Bicarbonate of Soda
75g	Butter
75g	Brown sugar
1 tbsp	Black treacle
1	Egg
75g	FREEE Self Raising White Flour
Butter, for ramekins or dish	

1. Chop the dates into a bowl then add boiling water. **2.** Stir in the bicarbonate of soda. Once cool, mash into a puree. **3.** Pre-heat the oven, butter 6 ramekins or an 1.2lt/2pt oven dish. **4.** In a bowl, beat together the butter and sugar. **5.** Beat in the treacle and egg. **6.** Add the flour, prepared date mixture and mix well. **7.** Pour into the prepared dish(es). **8.** Bake for 20-30 minutes.



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FREE FROM GLUTEN

bicarbonate of soda



HOME
BAKING &
COOKING

Sticky toffee pudding recipe
on reverse. Home baking
raising agent sometimes
called bicarb or baking soda.



GLUTEN FREE

Bicarbonate of Soda

CUK 14 144
CUK-G-017

Ingredients:
sodium bicarbonate.

Best before: see base.

Storage: replace lid & store
in a cool dry place.

Packaging material:
PP tube, PS lid, paper label.
Packed in the UK.



200g e

V1

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