**Sticky Dare Puddings with Caramel Sauce**  
  
1 ½ cups chopped dried dates Caramel Sauce   
1 teaspoon bicarbonate of soda 1 cup brown sugar  
250 mls boiling water 1 cup cream  
60g butter, softened 40g butter  
¾ cup brown sugar  
2 eggs, lightly beaten  
½ teaspoon vanilla  
1 ¼ cups self raising flour, sifted  
  
  
1. Pre-heat oven Fan Flus at 160°C.

2. Place dates and soda in a bowl. Pour boiling water over dates and set aside to cool.

3. In a large bowl combine butter and sugar, mix well. Stir in eggs an vanilla until well combined.

4. Stir in flour, dates and liquid.

5. Spoon mixture into 16 greased 1/3 cup muffin tins. Cover tightly with foil.

6. Remove grease filter from rear of Steam Combi Oven. Select Combination Bake:  
   
 Select Fan Plus 160°C + 80% moisture for 15 minutes or until cooked.  
  
7. To make Caramel Sauce combine all ingredients in a saucepan. Cook on medium low heat,  
 stirring until sugar has dissolved, then simmer for 3 minutes or until thickened.

8. Serve puddings warm with Caramel Sauce.

Makes 12 to 16 puddings  
  
Note: Cooled puddings can be frozen in an airtight container, and reheated in the steam oven.