

# DATE & PECAN NUT POT WITH TOFFEE SAUCE

## Suitable for large family gatherings!

No gathering is complete without a delicious dessert to end the meal. But we're not talking just any dessert. We're talking about our unforgettable date and pecan nut dessert made in a potjie pot on your fire. It's time to really impress the family!



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Prep time: 15 minutes  
Cook time: 45 minutes  
Serves 10 people

### INGREDIENTS

250 g dates, finely chopped  
1 teaspoon of bicarbonate of soda  
1 cup of boiling water  
½ cup of butter, melted  
½ cup of brown sugar  
2 eggs  
1 cup of flour  
1 teaspoon of baking powder  
1 teaspoon of fine ginger  
100 g of pecan nuts, roughly chopped

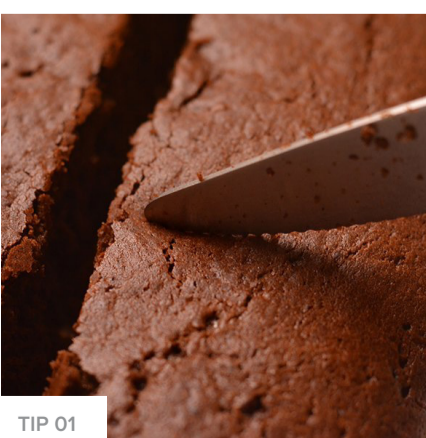
### FOR THE SAUCE

½ cup of butter  
1 cup of brown sugar  
1 cup of fresh cream  
1 teaspoon of vanilla essence

### INSTRUCTIONS:

1. Chop the dates and add them to your Enamel Series Round Braai Pot with the bicarbonate of soda.
2. Add the butter and sugar to the dates.
3. Mix well and allow to simmer at low heat on your gas braai, until the sugar has dissolved.
4. Remove from the heat and allow to cool for about 10 minutes.
5. Once the mixture has cooled down, add the eggs, and mix well.
6. Add what's left of the batter ingredients and mix well.
7. Cover your potjie and cook further on medium heat for approximately 30 minutes.
8. Mix the ingredients for the toffee on your side burner of your patio gas braai in the Enamel Series Round Braai Pot and bring it to a boil. Simmer for 15 minutes, until the sauce thickens.
9. Pour the toffee sauce over the dessert and allow the sauce to drain.

## MEGAMASTER RECIPE TIPS



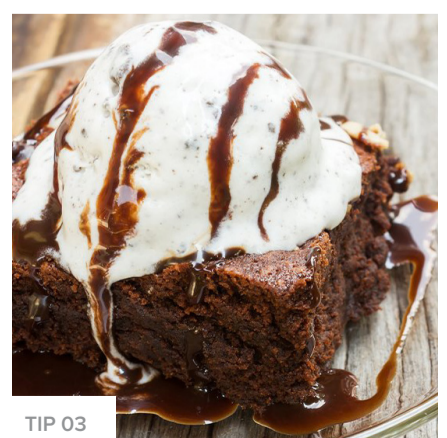
TIP 01

Check the bake of the dessert by inserting a small knife. If the blade comes out clean, it's ready.



TIP 02

The sauce is ready when it's smooth and has a rich toffee colour.



TIP 03

Serve with cream, ice cream or custard for the best result.