

Sticky Toffee Pudding Bundt

Ingredients

8 oz Dates (dried)
1 1/2 c Water
1/3 c Unsalted Butter (plus 5
tablespoons, room temperature)
1 1/4 c Brown Sugar
4 t Vanilla Extract
2 Eggs (room temperature)
4 T Molasses
4 T Golden Syrup
1 2/3 c Flour
1 1/2 t Baking Powder
1 t Baking Soda
1/2 c Whipping Cream

Instructions

1. Place the bundt pan in the fridge. Add the dates and water to a small saucepan. Bring to a boil and simmer over low heat for only a couple of minutes. Let stand for a few minutes while preparing the rest of the batter.
2. In the bowl of a stand mixer with a paddle attachment, cream together 1/3 cup butter, 1 cup brown sugar, and 2 teaspoons vanilla. Make sure it is well combined then add the eggs, one at a time, beating well after each addition. Add 3 tablespoons molasses and 2 tablespoons golden syrup and beat well.
3. Preheat oven to 325 degrees. Melt 1 tablespoon of butter in the microwave. Take bundt pan out of the fridge and brush all over the inside with butter. After add a light dusting of flour.

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4. In a medium bowl, sift together the flour and baking powder. Add the dry ingredients to the creamed mixture in three equal portions beating until smooth after each addition.

5. Puree the date mixture in a food processor then mix in the baking soda. Add this hot mixture immediately to the batter and mix until smooth.

Pour batter into prepared bundt pan and bake for 55-60 minutes until the center is just firm.

6. Meanwhile, in a small pot add whipping cream, 1/4 cup butter, 1/4 cup brown sugar, 1 tablespoon molasses and 2 tablespoons golden syrup. Bring all of the ingredients to a slow rolling boil for about 2 minutes. Take off heat and add 2 teaspoons vanilla extract and stir well.

7. Once pudding is done take it out of the oven and

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let it rest for 10 minutes. Invert onto a serving dish and serve warm with warm toffee sauce. You may add fresh whipped cream or ice cream on the side.