Sticky Toffee Pudding

Ingredients

- 7 oz Dried Pitted Dates (finely chopped)
- 3/4 c Boiling Water (plus 1 tablespoon)
- 1 t Baking Soda
- 2 1/2 T Molasses
- 2 Eggs (room temperature)
- 2 t Baking Powder
- 1 T Powdered Sugar
- 1/2 t Cinnamon
- 1/8 t Nutmeg
- 10 T Unsalted Butter (softened)
- 1 c Dark Brown Sugar
- 1 c Flour (plus 2 tablespoons)
- 14 1/2 T Heavy Cream
- 1/4 t Vanilla Extract
- 1/4 t Cloves
- 1/2 t Salt

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Instructions

1.Lightly grease your 9x9 inch square pan with cooking spray and set aside. Put the dates in a food processor and pulse until the dates are finely chopped. In a medium bowl add dates, boiling water, and baking soda then give it a stir, and then leave for 10 minutes.
2.In a medium bowl add flour, baking powder, salt, cinnamon, nutmeg, and cloves. Whisk until incorporated then set aside. In the bowl of a standing mixer add 5 tablespoons butter and 2 tablespoons molasses. Using a paddle attachment start machine on low until well mixed.
3.Preheat the oven to 350Â°. Add 1/4 cup dark brown sugar and mix again, beating out any lumps. Beat in an egg and keep beating, scraping down as necessary until completely incorporated, then do likewise with the other egg. Beating more gently, add the flour mixture until you have a smooth, thick batter.
4.Take the bowl out of the machine and then pour the dates and the liquid into the batter and stir gently to mix in. Pour and scrape into your prepared pan and bake in the oven for 30-35 minutes, or until a cake tester comes out clean.
5.In a small pot melt 5 tablespoons butter, 3/4 cup dark brown sugar, and 1/2

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tablespoon molasses over very low heat. Once the butter melts, stir gently until everything else is melted too. Now stir in 6 1/2 tablespoons cream, then turn up the heat and when itâ€™s bubbling and hot, take it off the heat.
6.As soon as the sponge is out of the oven, prick all over with a fork and pour about half of the warm sauce over, easing it to the edges with a spatula so that the sponge is entirely topped with a thick sticky glaze. Leave for 30 minutes.
7.In a standing mixer add 1/2 cup heavy cream. Using the whisk attachment beat on medium until just thickened. Add powdered sugar and vanilla then beat until whipped cream forms.
8.Serve sticky toffee pudding with warmed sauce on top and whipped cream.