

Sticky Toffee Pudding

Ingredients

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

Instructions

1. Preheat the oven to 350° and lightly grease your 9x9 inch square pan. Put the chopped dates, boiling water, and baking soda into a bowl, give a stir, and then leave for 10 minutes.
2. 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. Add the 1/4 cup dark brown sugar and mix again, beating out any lumps.
3. 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 and baking powder until you have a smooth, thick batter.
4. Using a fork, stir the soaked dates, squishing them a bit, then pour the dates and their liquid

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into the batter and stir gently to mix in. Pour and scrape into your prepared dish and bake in the oven for 30-35 minutes, or until a cake tester comes out clean.

5. While the sponge is in the oven, you can make the sauce. Melt 5 tablespoons butter, 3/4 cup dark brown sugar, and 1/2 tablespoon molasses over a very low heat in a heavy-based saucepan. Once the butter melts, stir gently until everything else is melted too. Now stir in the 6 1/2 tablespoons cream, then turn up the heat and when it'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

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a thick sticky glaze. Leave for 30 minutes.

7. In a standing mixer add 4 tablespoons 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 the side and whipped cream.