

# Sticky Toffee Pudding

**Yield: 12 cup muffin-size or 12 ramekin-size puddings**



## *For the pudding:*

- 8 ounces medjool dates, pitted
- 1 cup boiling water
- 1/3 cup butter, room temperature
- 2/3 cup light brown sugar, packed
- 2 teaspoons pure vanilla extract
- 2 large eggs, at room temperature
- 2 tablespoons molasses
- 1 2/3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon kosher salt

## *For the toffee sauce:*

- 1/2 cup heavy whipping cream
- 1/2 cup butter
- 3/4 cup light brown sugar, packed
- 1 pinch kosher salt
- 2 teaspoons pure vanilla extract

chopped walnuts or pecans, optional

## Steps

1. Heat the oven to 350°F. Butter a muffin tin or 12 ramekins.
2. Add the dates to the bowl of a food processor and pour the boiling water on top. Set aside for 5 minutes to allow the dates to soften.
3. Prepare the batter by creaming together the butter and sugar in the bowl of a stand mixer. Add the eggs, one at a time, scraping down the sides of the bowl in between each egg. Add the molasses and vanilla and stir to combine.
4. Sift together the flour, baking powder and salt. Add this dry mixture to the bowl with sugar/butter/eggs.
5. Pulse the date mixture in a food processor, then stir in the baking soda. Pour the date mixture into the batter and fold gently to incorporate but be careful not to overmix.
6. Pour the batter into the prepared pan/ramekins and bake for about 18-20 minutes or until the center comes out clean when a toothpick is inserted or has some dry crumbs attached. Do not overbake or your pudding will be dry. It should be very moist!
7. Serve puddings flat-side up with warm toffee sauce on top.

## For the sauce:

1. Add cream, butter, brown sugar and salt to a saucepan and cook over low heat, stirring, until sugar dissolves and sauce is smooth and slightly thickened. This will take between 7 - 12 minutes. Remove from heat and stir in vanilla.
2. Spoon toffee sauce over cake and garnish with chopped walnuts or pecans, if using.

\*\*These keep well for up to one week if stored in airtight containers (separately) in the refrigerator.