

## Sticky Toffee Pudding

Not a traditional pudding, sticky toffee pudding is a rich cake with a brown sugar butter sauce. It makes a great dessert during the holidays or a nice gift for friends or neighbors. You can bake it in the small aluminum pans – perfect for gifting or taking to a dinner and not having to worry about getting your ramekins back. Enjoy!

### pudding Ingredients

7.75 oz (~14 large) Pitted Dates  
1 C Hot Water  
 $\frac{3}{4}$  tsp Baking Soda  
7.75 oz (1  $\frac{3}{4}$  C + 2 Tbsp) All-Purpose Flour  
 $\frac{3}{4}$  tsp Baking Powder  
 $\frac{3}{4}$  tsp Salt  
6.5 oz (1C packed minus 1 Tbsp) Brown Sugar  
2 eggs + 1 yolk  
1 Tbsp Vanilla Bean Paste  
5 Tbsp (2.5 oz) Melted Butter

### Toffee Sauce

4 oz (1 stick) Unsalted Butter  
7.5 oz (1 C packed) Brown Sugar  
 $\frac{2}{3}$  C Heavy Cream  
1 Tbsp Vanilla Bean Paste

In a sauce pan, melt butter over medium heat. Add brown sugar and whisk until foamy and sugar is dissolved – 3 – 4 minutes. Whisk in heavy cream and vanilla bean paste and continue to heat whisking constantly while it is boiling for 3 minutes. Remove from heat, cover and set aside.

- Preheat oven to 350°F
- Prepare 12 4 oz ramekins with spray and bottom lined with parchment (if planning to turn out the pudding).
- Roughly chop the dates, place in a bowl and add the hot water and baking soda and soak for 5 minutes.
- Combine flour, baking powder and salt and set aside.
- Drain dates and reserve the water.
- In the bowl of a food processor with the chopping blade, pulse the brown sugar and dates until the dates are in small pieces.
- Add the eggs and yolk, vanilla, reserved water and melted butter and process until smooth. Add the flour and process until smooth, scraping down the bowl as needed.
- Pour into prepared ramekins, about  $\frac{1}{3}$  cup each and divide any extra among the ramekins.
- Place ramekins onto a baking sheet and bake for 20 – 25 minutes until firm and barely pulling away from the sides.
- Make the toffee sauce while the puddings are in the oven.
- When the puddings are done, allow to cool for 5 minutes then take a skewer and poke lots of holes all the way through. Spoon sauce over the top, adding more as it soaks in. Top with chopped toasted pecans if desired. Save extra sauce to drizzle on top when serving.
- Serve warm or at room temperature with ice cream or whipped cream drizzled with extra sauce.
- Store at room temperature for 3 days or in the refrigerator for 1 week. Warm in a low (250° F oven for about 10 minutes)