

## **Sticky Toffee Pudding Cake**

Prep time: 20 mins cook time: 30 mins

yield: 3-4 servings

### **Ingredients:**

Cake:

6 oz dates, pitted & finely chopped (8-10 medjool dates)

3/4 cup boiling water

3/4 teaspoon baking soda

1/2 teaspoon vanilla extract

3/4 cup (5.5 oz) granulated sugar

6 tbsp (3 oz) butter, softened

2 large eggs

1 1/4 cup (6.25 oz) all-purpose flour

1 teaspoon baking powder

1/4 teaspoon salt

Sauce:

3/4 cup (5.75 oz) packed brown sugar

1 stick (4 oz, 8 tbsp) butter

1/2 cup heavy whipping cream

Pinch of coarse, kosher salt

Heavy whipping cream for drizzling

### **Directions:**

Preheat the oven to 350 degrees F. Lightly grease 6 to 8 ramekins with butter or cooking spray or lightly grease an 8X8- or 9X9-inch pan. I did ramekins.

In a medium bowl, stir together the dates, boiling water, baking soda and vanilla extract. Let the mixture sit for 15 minutes.

In a separate medium bowl, cream together granulated sugar and butter with an electric mixer until well-combined and fluffy, 2-3 minutes. Add the eggs and mix.

In a small bowl, whisk together the flour, baking powder and salt. Add flour mixture to the wet ingredients, and mix until just combined. Fold in undrained date mixture until combined; don't overmix.

Fill the ramekins evenly with the batter, about 2/3 full, or spread the batter evenly in the prepared pan.

Bake the ramekins for 18-22 minutes (if using a square baking pan, bake for 22-25 minutes). Don't overbake or the cake may be dry. Let the cakes cool completely in the pan(s) – although the cake can be served slightly warm also.

For the sauce, combine the sugar, butter, cream, and salt in a saucepan. Stir over low heat until the sugar dissolves and the sauce is smooth and combined, 5-7 minutes.

Pour the warm sauce over the individual servings, drizzle with a teaspoon or so of heavy cream.