

Sticky Toffee Pudding

Adapted from a recipe by Aida Mollenkamp @Chowhound.com

Serves: 6-8 people

Ingredients

1 1/4 cups dates, pitted and coarsely chopped

1/2 cup water

1/2 teaspoon baking soda

1 teaspoon salt

1 1/2 cups all-purpose flour

1 stick unsalted butter

1 cup packed light brown sugar

1/2 teaspoon vanilla extract

2 eggs

6 tablespoons unsalted butter

3/4 cup packed light brown sugar

1/2 teaspoon vanilla extract

1/4 cup heavy cream

Method

For the cake:

1. Pre-heat oven to 350°F. Coat 8 ramekins with butter and flour; set aside.
2. Combine dates, water, and baking soda in a small saucepan. Bring to a boil, then remove from heat and set aside.
3. Place salt and flour in a bowl, whisk to combine, set aside.
4. Cream butter and brown sugar by mixing until fluffy
5. Add vanilla extract, then beat in eggs one at a time, just until incorporated. Stir in date mixture until well combined, then stir in flour mixture until just incorporated.
6. Divide batter evenly among prepared ramekins and bake until the center of each cake is just set and a cake tester inserted into the middle of each comes out clean, Let cool before saucing.

For the toffee sauce:

1. Melt butter in a medium saucepan over medium heat. When it foams, add brown sugar and vanilla extract and cook until golden brown
2. Carefully add cream in a slow stream while stirring, and cook for 2 more minutes.