

# Sticky Toffee Pudding Cake



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## Cake ingredients

- 1½ cup chopped pitted dates
- ¾ tsp baking soda
- ½ cup unsalted butter softened to room temp
- ½ cup brown sugar, firmly packed
- 3 tbsp fancy molasses\*
- 3 eggs
- 1½ tsp vanilla
- 2 cup all-purpose flour, spooned & leveled
- \*\*1½ tsp baking powder
- ¾ tsp cinnamon
- ½ salt

## Toffee Sauce ingredients

- ½ cup unsalted butter cubed
- ⅔ cup brown sugar, firmly packed
- 1 tbsp fancy molasses\*
- ¼ tsp salt
- 1 tsp vanilla
- ¾ cup whipping cream (35%)

## Instructions

1. In a saucepan, bring the chopped dates and 1¼ cup of water to a boil. Lower the heat and simmer for 5 minutes. Stir in baking soda and remove from heat. The mixture will bubble up. Let it cool to room temperature and purée using an immersion blender until smooth.
2. Using a stand mixer or hand mixer with a large bowl, beat butter and sugar on medium-high speed until fluffy, about 5 mins.
3. Beat in eggs, 1 at a time.
4. Beat in vanilla and molasses.
5. In a separate medium-sized bowl, mix flour with the next 3 ingredients.
6. Stir in the flour mixture, ½ cup at a time and alternate with a bit of the date purée until everything is well mixed.
7. Preheat oven to 350°F. Pour batter into a 9" or 10" cake pan (bundt or angel food cake pan works well). Bake for 45 to 55 minutes, turning once halfway through. Insert a toothpick in the center of a cake, and if it comes out clean, then you're done!
8. Toffee Sauce: in a small saucepan, heat the butter cubes with the sugar, molasses, and salt over medium heat, stirring until all the sugar is dissolved.
9. Stir in the vanilla and whip cream and bring to a simmer for 5 minutes, until the sauce has slightly thickened.
10. Poke holes in the cake using a toothpick or skewer. Drizzle half the toffee sauce over the entire cake and coat the top and sides well. Let stand for about 10 minutes, until sauce is completely absorbed.
11. Serve warm with an additional drizzle of toffee sauce and vanilla ice-cream.

### Recipe notes:

\*If you do not have fancy molasses at home, replace it with equal amounts of brown sugar. Alternatively, skip the molasses altogether to reduce the sweetness since this dessert is already pretty sweet to start.

\*\**Spoon & level method* - do not scoop flour out of the bag/container with your measuring cup. Instead, use a spoon to scoop flour into your measuring cup and once full, use the back of a knife to level off the cup; do not tap the cup.

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