

# Sticky Toffee Pudding & Toffee Sauce

12 servings

## *Ingredients (pudding):*

<i>12 ounces pitted dates, chopped (about 2 cups)</i>	<i>½ cup (1 stick) unsalted butter, room temperature</i>
<i>1 cup boiling water</i>	<i>1½ cups (packed) golden brown sugar</i>
<i>1¾ cups all purpose flour</i>	<i>2 large eggs</i>
<i>2 teaspoons baking powder</i>	<i>1 teaspoon vanilla extract</i>
<i>½ teaspoon baking soda</i>	
<i>½ teaspoon salt</i>	

## *Ingredients (sauce – makes 2/3 cup):*

<i>2 ½ cups whipping cream (divided 1½/1)</i>	<i>½ cup (1 stick) unsalted butter</i>
<i>1 cup sugar</i>	<i>½ cup light corn syrup</i>

## pudding:

Preheat oven to 350° & butter and flour a 9x9x2-inch metal pan

Place chopped dates in medium bowl, pour 1 cup boiling water over them, stir and let stand until cool

Whisk flour, baking powder, baking soda, and ½ teaspoon salt in another medium bowl

Using electric mixer, beat butter in large bowl until light and fluffy

Add brown sugar and beat until blended (mixture will be grainy)

Beat in eggs 1 at a time, mixing well after each addition

Beat in vanilla

Stir in flour mixture in 4 additions, alternately with date mixture in 3 additions (beginning and ending with flour mixture)

Transfer batter to prepared pan and bake cake until tester inserted into center comes out clean (about 40 minutes)

While cake is baking, make toffee sauce

Spoon ½ cup warm toffee sauce over cake, spreading evenly

Bake until sauce is thick and bubbling, about 8 minutes

Cool cake in pan until lukewarm and then cut into rectangles

Serve warm or at room temperature with remaining warm Toffee Sauce

Toffee Sauce:

Bring 1½ cups whipping cream, sugar, butter, and corn syrup to boil in heavy large saucepan over medium-high heat, stirring until sugar dissolves and butter melts

Reduce heat to medium and boil gently until mixture is thick and deep amber, stirring often, about 35 minutes

Remove sauce from heat and whisk in remaining 1 cup cream (mixture will bubble vigorously)

Strain into medium microwavable bowl

Sauce can be made up to 3 days ahead. Cool, cover, and refrigerate. Rewarm in microwave at 15-second intervals

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