

Bakers Banquet



Sticky Toffee Pudding

For the cake

4 tablespoons (60 grams) butter, unsalted
3/4 cup (150 grams) granulated sugar
1 cup +2 tablespoons (150 grams) unbleached flour
1 1/2 teaspoons baking powder
2 eggs
1 cup (150 grams) pitted dates
1 cup hot water
1 teaspoon vanilla extract
1 teaspoon baking soda

For the Sauce

1 cup (200 grams) of brown sugar
5 tablespoons (70 grams) butter, unsalted
10 tablespoons heavy cream
1 teaspoon vanilla extract

Directions:

Place the oven rack in the middle position. Preheat oven to 325° F
Prepare a 8" x 8" oven safe dish or a 9 " pie dish with cooking spray.

Pour the water in a 2 quart pot and bring to a boil. Add the dates. Bring to a boil again and then take off the heat. Add the baking soda and leave to cool. The mixture will bubble and the baking soda will soften and break up the dates. Add the vanilla extract. When cool, smush the dates in the water with the back of wooden spoon to break them up into smaller pieces.

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At the same time, in an electric mixer with the paddle attachment, or a hand mixer, cream the butter and the sugar until fluffy. Add the eggs. Fold in the flour and baking powder. Add the date mixture and mix well with a spoon.

Scrape down the bowl and give the mixture a good stir, making sure all ingredients are incorporated.

Pour mixture into prepared dish and bake for 35-40 minutes, until a toothpick inserted into the cake comes out clean.

While the cake is in the oven make the sauce. Heat the brown sugar and butter on low making sure it does not burn. When bubbling, take mixture off the heat and add the cream, stirring until combined. Add the vanilla extract.

With the back of a wooden spoon, make holes in the cake. Pour the sauce over the cake letting it fill the holes. Scoop onto plates with a ladle.

Serve warm or at room temperature.