

## **Sticky Toffee Pudding – an English & Irish favorite**

### For Cake:

15 oz. Water  
8 oz (1 cup), Pitted dates, chopped  
1 ½ TBSP Baking soda  
5.5 TBSP butter  
1 cup sugar  
1 cup All-purpose flour  
1 TBSP Baking powder  
3 eggs, room temperature

### For Toffee Sauce:

22 TBSP (2 sticks + 6 TBSP) Butter  
2.5 cups Brown Sugar  
15-16 oz. Heavy Cream  
½ tsp Vanilla

Bring dates and water to a boil in saucepan. Simmer for 5 minutes. Remove from heat and add baking soda. Mix well. Mixture will foam up. Let stand and ferment for 30 minutes. Cream butter and sugar. Add eggs, one at a time. Sift remaining dry ingredients together and fold into butter/egg mixture. Fold in the date mixture and mix until well blended (the mix will be quite runny). Line a 9"x9" pan with parchment. Spray with nonstick spray. Bake at 350° in a water bath for 1 hour or until middle is set.

SAUCE: Melt butter in saucepan. Add sugar and dissolve over low heat. Add cream and vanilla. Bring to a boil. Simmer for 5 minutes.

Place cake in bowl, and top with generous serving of toffee sauce. Serve warm with vanilla ice cream.