

## Sticky Toffee Pudding

# Four Puddings and a Funeral

(Oxford Tearoom Mysteries ~ Book 6)

### INGREDIENTS:

#### *For the Cake*

- 1 cup (180g) dates, pitted and chopped
- 1 teaspoon baking soda
- 1 cup (236ml) boiling water
- 2 tablespoons butter, room temperature
- 1 cup (200g) dark brown sugar
- 2 eggs, room temperature
- 1 teaspoon vanilla extract
- 1-1/2 cups (230g) self-rising flour\*

#### *For the toffee sauce:*

- 1 cup (200g) dark brown sugar
- 3/4 cup (177ml) whipping cream
- 1 teaspoon vanilla extract
- 2 tablespoons butter



### INSTRUCTIONS:

Preheat oven to 350 degrees (F) / 180 degrees (C).

#### **Cake:**

1. Place dates in a heat-proof dish and add baking soda.
2. Pour the boiling water over the dates and stir. Allow to cool to lukewarm temperature while you collect the remaining ingredients.
3. Grease an 8-inch round or 8-inch square cake tin and set aside.

4. Beat the butter and brown sugar together for about 2 minutes until the sugar is coated with the butter.
5. Add the eggs, one at a time, beating well after each addition.
6. Mix in the vanilla extract.
7. Slowly stir in the flour, beating on low until just incorporated.
8. Using a hand-held stick immersion blender, pulse the date mixture until only small pieces of dates remain. (If you don't have a stick blender, you can, instead, finely chop the dates prior to adding the baking soda and boiling water, then proceed with the recipe as follows.)
9. Add the cooled date mixture to the cake batter and mix to combine.
10. Pour the batter into the prepared cake tin and bake for 30 - 40 minutes. A wooden skewer inserted into the center should come out mostly clean, with a few moist crumbs clinging to it.
11. Allow the cake to cool in the pan for 10 minutes then invert onto a serving platter.

**Toffee Sauce:**

1. Combine the brown sugar, whipping cream, vanilla extract, and butter in a small saucepan.
2. Bring just to a boil over medium heat, then reduce heat and simmer for 5 minutes, stirring frequently.
3. Cut the cake and serve on warmed plates. Pour a generous amount of the hot toffee sauce over the cake and garnish with fresh whipped cream or vanilla ice cream.

**Tips:**

- If you don't have self-rising flour, substitute 1-1/2 cups all-purpose flour and add 2-1/4 teaspoons baking powder and 3/4 teaspoon salt.
- The toffee sauce can be made ahead of time. Refrigerate until needed then gently rewarm over low heat just before serving.

Enjoy!