



Sticky Toffee Pudding

Adapted from David Lebovitz

Sauce:

¾ cup butter
1-1/2 cups brown sugar
1 cup cream
1 teaspoon vanilla.

Melt butter in medium saucepan. Add brown sugar and stir well to combine. Add cream, bring to a boil stirring constantly, then reduce heat and simmer for 5 minutes stirring occasionally. Remove from heat. Cool slightly. Stir in vanilla.

Pudding:

6 ounces pitted dates, chopped
1 cup water
1 teaspoon baking soda
1-1/4 cups all purpose flour
1 teaspoon baking powder
½ teaspoon salt
4 Tablespoons unsalted butter (1/4 cup)
¾ cup granulated sugar
2 large eggs
1 teaspoon vanilla

Preheat oven to 350. Spray an 8-1/2 inch casserole dish or soufflé mold with cooking spray.

Combine dates and water in a small saucepan. Heat to boiling, then remove from heat and stir in baking soda. Set aside to cool slightly.

Whisk together flour, baking powder and salt.

In a medium bowl with a mixer or by hand, cream butter and sugar together until light and fluffy. Add vanilla and beat well. Add eggs and beat well. Stir in half the flour, then all of the date mixture, followed by the rest of the flour. Stir just until combined. Do not overmix. Pour into prepared dish, level top and bake in 350 oven for 30 minutes, or until toothpick inserted in the center comes out with moist crumbs.

Cool to lukewarm. Poke holes into pudding with a chopstick. Pour 1 cup of warm sauce over pudding. Serve pudding warm with rest of warmed sauce. May be served with ice cream on the side. Store leftovers in refrigerator and heat in microwave for 30 seconds until warmed through.