

Sticky Toffee Pudding

Classic British sticky toffee pudding with soft date sponge cake and rich toffee sauce. Moist, indulgent dessert perfect with vanilla ice cream.

30	50	80	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Sticky Toffee Pudding

Ingredients

- 1 cup date
- 1 cup water
- 1 cup unsalted butter
- 1 cup brown sugar
- 2 egg
- 3 tbsp molasses
- 1 cup flour
- 1 cup milk
- 1 tsp vanilla extract
- 1 tsp baking soda
- 1 cup heavy cream
- 1 oz brandy

Instructions

- 1 Prepare the dates**

Place the chopped dates in a bowl and pour the boiling water over them. Let stand for 20 minutes until the dates are completely softened and the liquid has cooled slightly.
- 2 Mash the soaked dates with a fork or potato masher until you have a chunky puree with some small pieces remaining. Set aside with all the soaking liquid.**
- 3 Prepare for baking**

Preheat your oven to 180°C (350°F). Grease a 23cm (9-inch) square baking dish with butter and lightly dust with flour, tapping out any excess.
- 4 Make the cake batter**

Beat the softened butter and brown sugar together with an electric mixer on medium speed for 3-4 minutes until the mixture is light, fluffy, and pale in color.
- 5 Add the eggs one at a time, beating well after each addition until fully incorporated. Beat in the vanilla extract until combined.**
- 6 In a separate bowl, whisk together the flour, baking powder, and salt. Add one-third of the flour mixture to the butter mixture and fold in gently with a spatula.**

- 7 Add half the milk and fold until just combined. Add another third of the flour mixture, fold in, then add the remaining milk, and finally the last of the flour mixture, mixing just until no streaks of flour remain.
- 8 Fold in the mashed dates along with all their soaking liquid until evenly distributed throughout the batter. Pour the batter into the prepared baking dish and level the surface.
- 9 **Bake the pudding**
Bake for 35-40 minutes until the top is golden brown and a toothpick inserted in the center comes out with just a few moist crumbs attached. Remove from oven and let cool for 10 minutes.
- 10 **Make the toffee sauce**
Combine the brown sugar, heavy cream, and butter in a heavy-bottomed saucepan. Cook over medium heat, stirring constantly, until the sugar dissolves completely and the mixture begins to bubble vigorously, about 3-4 minutes.
- 11 Continue cooking, stirring constantly, for 2-3 minutes more until the sauce has thickened enough to coat the back of a spoon and has a glossy, caramel color.
- 12 **Serve**
Pour half of the warm toffee sauce over the warm pudding, allowing it to soak in. Cut into 8 squares and serve immediately with the remaining warm sauce drizzled over each portion.

Tips

Chop dates into small, uniform pieces and soak them in hot water for at least 20 minutes to ensure they break down properly and distribute evenly throughout the batter.

Use room temperature eggs and butter for easier mixing and to prevent the batter from curdling when combining wet and dry ingredients.

Don't overmix the batter once you add the flour – fold gently until just combined to maintain a tender, light texture in the finished pudding.

Test doneness with a toothpick inserted into the center; it should come out with just a few moist crumbs, not completely clean, as the pudding continues cooking from residual heat.

Make the toffee sauce in a heavy-bottomed pan to prevent scorching, and whisk constantly once the cream is added to ensure a smooth, glossy finish.

Pour half the warm toffee sauce over the hot pudding immediately after baking to allow maximum absorption, then serve with the remaining sauce on the side.

For individual portions, reduce baking time to 25-30 minutes and use a muffin tin or ramekins greased with butter and dusted with flour.

Reheat leftover pudding gently in the microwave in 30-second intervals to prevent the cake from becoming tough or rubbery.