



STICKY TOFFEE PUDDING

MISE EN PLACE

- Bring your butter to room temperature, overnight.
 - Preheat your oven to 350°F.
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STICKY TOFFEE PUDDING

Recipe by Kathryn Joel

225g dates, chopped
250ml hot tea, such as English Breakfast
110g unsalted butter, at room temperature
170g (3/4 cup) sugar
3 eggs, lightly beaten
*225g (1 3/4 cups) all-purpose flour**
2 1/2 tsp baking powder
1/2 tsp salt
1 tsp baking soda
1 tsp vanilla extract
1 tbsp strong coffee
Hot toffee sauce (recipe below)
To serve: Vanilla Custard (optional)

**NOTE: Typical UK recipes for Sticky Toffee Pudding use self-raising flour, which is simply all-purpose flour with added baking powder and salt (1 1/2 tsp baking powder and 1/4 tsp salt to every cup (130 g) of flour)*

20cm spring form tin, oiled then lined with oiled parchment paper

- Preheat your oven to 350°F.
- Soak the chopped dates in the tea for about 15 minutes.
- In a bowl, whisk together the flour, baking powder and salt.

- Cream together the butter and sugar until pale and fluffy. You can do this with the paddle attachment of a stand mixer.
- Gradually beat in the eggs.
- Fold the flour into the sugar and eggs, just until combined.
- Sift the baking soda into the dates, then add the vanilla essence and coffee.
- Gently stir the date mixture into the cake batter.
- Pour the cake batter into the prepared tin.
- Bake for approximately 45 to 60 minutes (depending on your oven), until the pudding is springy to the touch and a skewer comes out clean.
- To serve, pour some Hot Toffee Sauce onto a serving dish, place the pudding on top then pour over more sauce.
- Serve warm, with warm Vanilla Custard.

Hot Toffee Sauce

110g (1 stick) butter
170g soft dark brown sugar
110g granulated sugar
285g (200ml) golden syrup
225ml whipping cream
½ tsp vanilla extract

- Place the butter, sugar and golden syrup in a heavy pan and heat gently, stirring occasionally, until the butter is melted and the sugar is dissolved.
- Bring to a simmer then continue to simmer for about 5 minutes.
- Remove from the heat and stir in the cream and vanilla essence.
- Return to the heat and cook, stirring, for a minute until smooth.

Vanilla Custard *(makes approximately 625 ml custard)*

250 ml (1 cup) milk
250 ml (1 cup) whipping cream
1 vanilla bean, seeds scraped, or use 1 ½ tsp vanilla extract
6 egg yolks
75 g (6 tbsp) granulated sugar, or to your taste
Pinch of salt

- In a pan, combine the milk, cream, vanilla seeds and vanilla pod.
- Bring up to a simmer then remove from the heat and set aside to infuse for at least 10 minutes. Once infused, remove the vanilla pod.
- In a bowl, whisk together the egg yolks, sugar and pinch of salt.

- Gradually whisk 125 ml of the hot milk and cream into the egg yolks and sugar. Now whisk into the pan of milk and cream.
- Return the pan to a medium heat, and cook stirring constantly with a wooden spoon or rubber spatula, until the custard thickens to spoon coating consistency (it will reach 185 F).
- Strain through a sieve, into a bowl. Serve warm, or chill completely.

EQUIPMENT

20cm spring form tin

Parchment Paper

Digital weighing scale

Measuring cups and spoons

Bowls

Rubber spatula

Small pot for hot toffee sauce

Medium pan for custard

Sieve for custard

Stand mixer (recommended)