



Individual Sticky Toffee Pudding Cakes

Serves 8.

pudding Cakes

- 1 $\frac{1}{4}$ cups unbleached all-purpose flour
- 1 $\frac{1}{4}$ cups whole dates, pitted, cut into 1/4-inch slices
- $\frac{3}{4}$ cup warm water
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup packed brown sugar (5 1/4 ounces), light or dark
- 2 large eggs
- 1 $\frac{1}{2}$ teaspoons vanilla extract
- 4 tablespoons unsalted butter (1/2 stick), melted

Toffee Sauce

- 8 tablespoons unsalted butter (1 stick)
- 1 cup packed brown sugar (7 ounces), light or dark
- $\frac{2}{3}$ cup heavy cream
- 1 tablespoon rum
- $\frac{1}{2}$ teaspoon juice from 1 lemon
- Crème Anglaise or vanilla ice cream

FOR THE PUDDING CAKES:

- Adjust oven rack to middle position and heat oven to 350 degrees.
- Grease and flour eight 4-ounce ramekins and line bottom of each with round of parchment paper cut to fit.
- Set prepared ramekins in large roasting pan lined with clean dish towel.
- Bring kettle or large saucepan of water to boil over high heat.
- Combine half of dates with water and baking soda in glass measuring cup (dates should be submerged beneath water) and soak for 5 minutes.
- Drain dates, reserving liquid, and transfer to medium bowl.
- Whisk flour, baking powder, and salt together in another medium bowl.
- Process remaining dates and brown sugar in food processor until just blended.
- Add reserved soaking liquid, eggs, and vanilla and process until smooth, about 5 seconds.
- With food processor running, pour melted butter through feed tube in steady stream.
- Transfer this mixture to bowl with softened dates.
- Gently stir dry mixture into wet mixture until just combined and date pieces are evenly dispersed.
- Distribute batter evenly among prepared ramekins.
- Fill roasting pan with enough boiling water to come halfway up sides of ramekins, making sure not to splash water into ramekins.



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- Cover pan tightly with aluminum foil, crimping edges to seal.
- Bake pudding cakes until puffed and small holes appear on surface, about 40 minutes.
- Immediately remove ramekins from water bath and cool on wire rack for 10 minutes.

FOR THE TOFFEE SAUCE:

- Melt butter in medium saucepan over medium heat.
- Whisk in brown sugar until smooth.
- Continue to cook, stirring occasionally, until sugar is dissolved and mixture looks puffy, 3 to 4 minutes.
- Slowly pour in cream and rum, whisk just to combine, reduce heat, and simmer until frothy, about 3 minutes.
- Remove from heat and stir in lemon juice.
- To serve, invert each ramekin onto plate or shallow bowl, remove ramekin, and peel off parchment paper lining.
- Divide toffee sauce evenly among cakes and serve immediately, accompanied by crème anglaise or vanilla ice cream.