



Holiday Showstopper! Sticky Toffee Pudding

with Dates, Walnuts & Whipped Mascarpone



1,5h



2 Servings

This classic British dessert isn't a traditional pudding, but rather a sweet baked date cake that we soak in a rich brown sugar toffee sauce. Dates add moisture and sweetness to the buttery cakes and melt into the background while we make a simple but decadent toffee to pour over top. Perfect for baking ahead of time, we whip thick mascarpone just before serving and dollop it on top along with crunchy toasted walnuts.

What we send

- 1 oz walnuts ¹⁵
- 2 (2 oz) medjool dates
- ¼ oz baking soda
- 5 oz dark brown sugar
- 5 oz self-rising flour ¹
- 12 oz can evaporated milk ⁷
- 3 oz mascarpone ⁷

What you need

- 6 Tbsp unsalted butter ⁷
- vanilla extract
- 1 large egg ³
- kosher salt
- sugar

Tools

- 4 (6 oz) ramekins
- nonstick cooking spray
- rimmed baking sheet
- 2 small saucepans
- potato masher or fork
- hand-held electric mixer

Cooking tip

Puddings can be assembled ahead of time through step 5. Wrap in plastic and refrigerate for up to 3 days. To serve, allow to come up to room temperature, then warm in a 350°F oven for 10 minutes.

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 39g, Carbs 87g, Protein 13g



1. Toast walnuts

Preheat oven to 350°F with a rack in the center. Grease 4 (6 oz) ramekins with nonstick spray.

Cut **4 tablespoons butter** into 1-inch pieces; set aside in a large bowl to soften. Spread **walnuts** on a rimmed baking sheet. Bake on center rack until toasted, 8-10 minutes. Cool and coarsely chop.



4. Bake cakes

Divide **batter** among prepared ramekins and place on a rimmed baking sheet; bake on center rack until **cakes** are firm to the touch and a toothpick comes out clean, 20-25 minutes.

Meanwhile, in a small saucepan, combine **remaining brown sugar, 1 cup evaporated milk, 2 tablespoons butter, 1 teaspoon vanilla**, and **¼ teaspoon salt**



2. Mash dates

Coarsely chop **dates**, removing any pits. Add to a small saucepan with **½ cup water**. Bring to a boil over high heat then remove from heat and stir in **¼ teaspoon baking soda**. Set aside to soften, about 10 minutes; mash with a potato masher or fork until chunky.



5. Cook toffee & soak cakes

Bring **sauce** to a boil over high heat. Reduce heat to medium-low; simmer, whisking frequently, until slightly thickened, 3-5 minutes.

If desired, use a small knife to trim off rounded **cake** tops. While cakes are warm, use a toothpick to poke holes all over cake surface. Spoon **1 tablespoon toffee sauce** over each cake. Let cakes sit until sauce is absorbed, about 5 minutes.



3. Make batter




Using an electric mixer, beat **softened butter, ¼ cup brown sugar**, and **1 teaspoon vanilla** on medium-high speed until light and fluffy, 3-4 minutes. Beat in **1 large egg** until incorporated. Add **dates**; beat until combined. Add **¾ cup flour**; on low speed, beat until just combined. Set aside **2 tablespoons walnuts** for serving and fold **remaining nuts** into **batter**.



6. Whip mascarpone & serve

Using an electric mixer, beat **mascarpone, ¼ cup evaporated milk**, and **1 tablespoon granulated sugar** on medium-high until mixture just holds medium peaks. Unmold **puddings** onto serving plates. Reheat **toffee sauce**, if necessary, and pour over **puddings**. Top with **whipped mascarpone** and reserved **toasted walnuts**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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