

MARLEY SPOON



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. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 pudding)

What we send

- 1 oz walnuts ³
- 2 (2 oz) diced dried dates
- ¼ oz baking soda
- 5 oz dark brown sugar
- 5 oz self-rising flour ⁴
- 12 oz evaporated milk ²
- 3 oz mascarpone ²

What you need

- 6 Tbsp unsalted butter ²
- vanilla extract
- 1 large egg ¹
- 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

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 650kcal, Fat 39g, Carbs 65g, Protein 12g



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

Pit and coarsely chop **all of the dates**, if necessary. 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!