

# DINNERLY



## Sticky Toffee Pudding with Toffee Sauce



1,5h



2 Servings

If you wanna talk five stars, all-star, superstar desserts, you've come to the right place. Sticky toffee pudding is a classic for a reason: rich, moist, caramely, need we go on? And the good news is you don't have to hunt it down on a restaurant menu—we'll show you how simple it is to make right at home. We've got you covered! (2p-plan serves 6; 4p-plan serves 10)

### WHAT WE SEND

- 2 (2 oz) medjool dates
- ¼ oz baking soda
- 5 oz dark brown sugar
- 5 oz self-rising flour <sup>3</sup>
- 12 oz evaporated milk <sup>1</sup>

### WHAT YOU NEED

- neutral oil
- 6 Tbsp unsalted butter <sup>1</sup>
- vanilla
- 1 large egg <sup>2</sup>
- kosher salt

### TOOLS

- 9-inch baking dish
- 2 medium saucepans
- potato masher or fork

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 400kcal, Fat 15g, Carbs 60g, Protein 7g



#### 1. Prep dates

Preheat oven to 350°F with racks in the center and upper third. Grease a 9-inch baking dish with **oil**.

Coarsely chop **dates**, removing pits if necessary; add to a medium 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 mixture is chunky.



#### 2. Make pudding batter

Cut **4 tablespoons butter** into 1-inch pieces. To saucepan with **dates**, mix in **butter, ¼ cup + 1 teaspoon brown sugar**, and **1 teaspoon vanilla** until butter is melted and sugar is dissolved. Whisk in **1 large egg** until smooth. Using a spatula, fold in ¾ **cup flour** until just combined and no dry flour remains.



#### 3. Bake pudding

Transfer **batter** to prepared baking dish; bake on center oven rack until just firm to the touch and a toothpick inserted into center comes out clean, 20–25 minutes.

Remove **pudding cake** from oven; use a toothpick to poke holes all over cake surface.



#### 4. Make toffee sauce

In a second medium saucepan, combine **remaining brown sugar, 1 cup evaporated milk, 2 tablespoons butter, 1 teaspoon vanilla**, and ¼ **teaspoon salt**. Bring to a boil over high heat. Reduce heat to medium; simmer, whisking frequently, until sauce is slightly thickened, 4–7 minutes (you should have about 1¼ cups). Pour **half of the toffee sauce** over **warm cake** and let soak for 30 minutes.



#### 5. Finish & serve

Switch oven to broil. Heat **remaining toffee sauce** over medium-low until warm. Broil **pudding cake** on upper oven rack until sauce is bubbling and cake is browned in spots, 2–3 minutes (watch carefully as broilers vary).

Serve **sticky toffee pudding cake** with **remaining warm toffee sauce** on the side. Enjoy!



#### 6. Make it festive!

Whip up some heavy cream to serve on the side or dollop over top. You can also add a splash of rum or whiskey to the toffee sauce in step 4 for an extra kick, if desired.