



THE J.M. SMUCKER Co

Sticky Toffee Pudding

Prep Time Cook Time Serves Difficulty

25 mins 50 mins 12 N/A

Ingredients

- 1 cup (250 mL) chopped dates
- 3/4 cup (175 mL) hot tea
- 1/2 cup (125 mL) **Carnation®** Regular or 2% Evaporated Milk

Evaporated Milk

- 1 tsp (5 mL) **Folgers®** ground coffee
- 1/2 cup (125 mL) butter, softened
- 1 cup (250 mL) brown sugar
- 3 eggs
- 1 tsp (5 mL) vanilla extract
- 1 1/2 cups (375 mL) **Robin Hood®** All Purpose Flour
- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- **Toffee Sauce:**
- 1/4 cup (50 mL) butter
- 3/4 cup (175 mL) brown sugar
- 1 cup (250 mL) corn syrup
- 1 cup (250 mL) **Carnation®** Regular or 2% Evaporated Milk
- 1/2 tsp (2 mL) vanilla extract

Directions

Step 1:

In a bowl, combine dates, tea, evaporated milk and coffee grounds. Let stand 10 minutes. Meanwhile, in a large bowl, cream together butter and sugar until combined. Beat in eggs one at a time. Add vanilla and date mixture to combine.

Step 2:

In a separate bowl, combine flour, baking powder, baking soda and salt. Add to date mixture and mix gently until dry ingredients are incorporated. Turn batter into a greased and parchment-lined 9-inch (23 cm) cake pan (with at least 1 1/2-inch / 4 cm sides).

Step 3:

Bake in a preheated 375°F (190°C) oven for 40 to 45 minutes, or until a cake tester comes out clean. Cool on a rack 10 minutes. Run a knife around edges and turn out cake. Remove parchment paper and invert cake onto a serving plate. (Cake can be served warm or at room temperature.)

Step 4:

While cake is baking, for the sauce, in a saucepan, melt butter over medium heat. Add sugar, corn syrup and milk. Stir and heat (below boiling) until all ingredients are combined. Remove from heat. Stir in vanilla.

Step 5:

Pour 1/2 cup sauce (125 mL) over cake and brush surface and sides. Cut cake into serving pieces. Serve with remaining sauce and even whipped cream or ice cream.

Cake can be cooled, wrapped (whole or in serving portions) and frozen for up to 6 weeks. Sauce can be made ahead and frozen.

Images

