

Sticky Toffee Pudding New York Times

Servings: 8

Source: New York Times Oct 17, 2010

Ingredients

- 8 oz. pitted dates - preferably medjools, chopped
- 1 cup water
- 1 tsp. baking soda
- 1½ cups all-purpose flour
- 1 tsp. baking powder
- ½ tsp salt
- ½ cup (1 stick) unsalted butter, at room temperature
- 1 cup light brown sugar
- 2 large eggs
- 1 tsp vanilla
- ½ cup (1 stick) butter
- 2 cups firmly packed dark muscovado, or dark brown sugar
- 1½ cups heavy cream
- ¾ tsp salt
- 1 tsp vanilla
- unsweetened whipped cream, creme fraiche or Greek yogurt, for serving

Method

1. Preheat oven to 350 degrees and butter and flour an 8-inch square baking pan. Simmer the dates and water together in a medium saucepan for 5 minutes, or until most of the liquid is absorbed. Remove the pan from the heat and stir in the baking soda. Let stand 20 minutes.
2. Sift together the flour, baking powder and salt. In a separate, large bowl beat together the butter and sugar until light and fluffy. Beat in eggs one at a time, then the vanilla. Stir in the flour, then the date mixture until just combined. Pour the batter into the prepared pan and bake in the middle of the oven until a tester comes out clean, 35 to 40 minutes.
3. Meanwhile, make the sauce. In a 2-quart saucepan bring all the ingredients to a boil (watching carefully to make sure it doesn't boil over). Lower the heat and continue to boil gently, stirring occasionally, until thickened to the consistency of honey, 8 to 10 minutes.
4. When the pudding is done, remove it to a cooling rack and with a skewer poke holes all over the top. Carefully pour 1 cup of the warm toffee sauce over the pudding. Let sit until absorbed, about 20 minutes. Slide a knife around the pudding to loosen it from the pan, then invert onto a cake plate. Poke a few more holes into the bottom (now the top) and drizzle over another ½ cup sauce. Let the pudding stand another 10 minutes.
5. Cut the warm pudding into squares. Serve with an additional drizzle of sauce and a spoonful of whipped cream, creme fraiche or Greek yogurt. If you're lucky enough to have leftover sauce, it is fantastic over ice cream.