

Sticky Toffee Pudding

Servings: 12

Source: Bon Appetit, Oct. 2000, from Beginish Restaurant in Dingal, Ireland, p.32

Ingredients

- 8 ounces Dates, Finely Chopped
- 1 cup Boiling Water
- ½ cup (1 stick) Unsalted Butter, Room Temperature
- 1 cup Golden Brown Sugar, Packed
- 4 Large Eggs
- 1¾ cups Self-Rising Flour
- 2 tablespoons Instant Coffee Granules
- 1 teaspoon Baking Soda
- Powdered Sugar
- Whipped Cream
- Caramel Sauce

Method

Preheat oven to 350°F. Butter 9-inch diameter springform pan. Line bottom of pan with parchment paper; butter parchment. Place chopped dates in small bowl. Pour 1 c boiling water over dates and let cool, about an hour.

Using electric mixer, beat butter and sugar in large bowl to blend. Add 2 eggs, 1 at a time, beating well after each addition. Add half of flour and beat to blend. Add remaining 2 eggs, 1 at a time, beating to blend after each addition. Add remaining flour and beat until blended.

Combine instant coffee and baking soda in small bowl. Pour into date mixture, stirring to dissolve coffee granules. Add date mixture to batter and beat to blend. Pour batter into prepared pan. Place on rimmed baking sheet and bake until tester inserted into center comes out clean, about 1 hour.

Cool pudding until just warm. Unmold; sprinkle with powdered sugar. Cut into wedges and serve with whipping cream and Caramel Sauce.

Caramel Sauce

2 c whipping cream 1 c (packed) dark brown sugar ¼ c (½ stick) unsalted butter

Bring cream, brown sugar and butter to boil in heavy medium saucepan over medium-high heat, stirring frequently. Reduce heat to medium-low and simmer sauce until reduced to 1¾ cups, stirring occasionally, about 15 minutes. (Can be prepared 1 day ahead). Cover and refrigerate. Before using, rewarm over medium-low heat, stirring frequently.

Notes

Corrected, 2026-07-26, per the Bon Appétit/Beginish Restaurant recipe.