

Sticky Toffee Pudding

<http://userealbutter.com/2009/03/24/sticky-toffee-pudding-recipe/>

slightly modified from The Kitchen

cakes

12 large dried dates
1/4 tsp vanilla extract
1 tbsp espresso or strong coffee
1/2 tsp baking soda (reduce to 1/4 tsp at 8500 ft.)
3/4 cup boiling water
5 tbsps butter, room temperature
2/3 cup granulated sugar
2 eggs
3/4 cup self-rising flour
pinch of salt

caramel sauce

8 oz. unsalted butter
1 1/2 cups brown sugar
3/4 cup heavy cream
1/4 cup pecans
vanilla ice cream

Preheat oven to 350°F (365°F at 8500 ft.). Discard seeds from dates; chop dates with a sharp knife. Place in a food processor with vanilla extract, espresso, and baking soda. Pulse for a few seconds until slightly blended, then slowly add boiling water, pulsing until completely blended. In a separate food processor, blend butter with sugar for at least 5 minutes. Add eggs one at a time, mixing after each. Transfer mixture to a bowl and fold in flour a little at a time, and pinch of salt. Fold wet date mixture into butter-flour mixture. Pour into 4-ounce muffin tins and bake for about 15 minutes, until golden and fairly firm. [Jen's Note: don't fill the tins, at least when I did, they rose quite a bit and some bubbled over - how annoying, but that may be my elevation. I suggest fill 2/3 full. Also, my baking times at my elevation for mini muffins: 15 minutes, 4-inch brioche tins: 20 minutes, and 4-inch ramekins: 24 minutes.] Remove from tins before serving [Jen's Note: these are sticky buggers, they stick to the pan]. To make caramel sauce, melt butter in a small saucepan and stir in brown sugar until emulsified. Bring to a boil. Let boil for 5 minutes. Once sugar is dissolved, add heavy cream and stir in nuts. Serve warm sauce over pudding, with a scoop of vanilla ice cream.