

Sticky Toffee Pudding

Serves 10-12



	nonstick cooking spray
12 ea	pitted dried Medjool dates, chopped
1 Tbsp	brewed espresso or strong brewed coffee
1/2 tsp	baking soda
1/4 tsp	vanilla
3/4 cup	boiling water
5 Tbsp	butter, softened
2/3 cup	granulated sugar
2	eggs
3/4 cup	self-rising flour
1 cup	butter (2 sticks)
1 1/2 cups	packed brown sugar
3/4 cup	whipping cream
1/3 cup	chopped pecans, toasted

Lightly coat 12 2 1/2 inch muffin cups with cooking spray; set aside. Place dates in a food processor with espresso, baking soda, and vanilla. Cover and pulse for a few seconds until slightly blended, then slowly add boiling water, pulsing until nearly smooth. Transfer to a small bowl. Wipe out food processor bowl.

In food processor, process 5 tablespoons butter with granulated sugar for 5 minutes, stopping to scrape down sides occasionally. Add eggs, 1 at a time, processing until combined after each. Transfer mixture to a medium bowl and fold in flour, a little at a time, until combined. Fold date mixture into butter-flour mixture. Pour into prepared muffin cups, filling each about 2/3 full. Bake in a 350° oven for 15 minutes or until tops are lightly browned and spring back when touched. Let cool 5 minutes in muffin cups. Remove cakes from cups and arrange in foil-lined pan. To make caramel sauce, melt 1 cup of butter in a small saucepan over medium heat. Stir in brown sugar. Bring to boiling, stirring to dissolve sugar. Boil gently, uncovered for 5 minutes, stirring occasionally. Remove from heat; stir in cream and pecans.

Spoon about 1 tablespoon sauce over each cake in foil lined pan. Bake for 8 to 10 minutes more at 350° or until sauce is bubbly. Remove to serving dishes. Spoon additional warm sauce atop each and serve.