



## Sticky toffee pudding

Sticky toffee pudding, original an English recipe, is a delicious dessert! We add our own twist to this version of the sticky toffee pudding, we will make it with the FunCakes mix for Caramel Cake.

## Boodschappenlijstje

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Patisse Magnetic Measuring Spoons  
RVS Set/5

P02486  
€15.45



PME Extra Deep Round Cake Pan Ø 20  
x 10cm

RND084  
€15.55

Other materials:

- 300 gram butter (on room temperature)
- 4 eggs (approx. 200 gram)
- 200 ml water
- 250 gram dates
- 175 gram licht brown sugar
- 225 ml cream
- 1 tablespoon sugar syrup

Remove the putts from the dates and cut them in small pieces and put them in a bowl. Boil 200 ml water and pour this over the bowl of dates. Leave this for half an hour. Do not drain it! Mash the dates when it has cooled down.

Preheat the oven to 160°C (convection oven 140°C). Mix 500 gram mix for caramel cake with 250 gram butter, 4 eggs, 3 tablespoons water and the dates. Mix it in 4 minutes to a smooth batter. Grease a baking pan with cake release and fill it with the batter. Bake the cake in approx. 75 minutes.

Then make the toffee sauce. Mix 175 gram sugar and 50 gram butter (in cubes) in a pan. Bring it to boil on medium heat, then turn the heat down so it just stays at the boiling point. Keep stirring until the sugar is completely dissolved and then stir 1 tablespoon of syrup through. Add 110 grams of cream and stir. When it is hot again, put the heat down. Let this mixture caramelize on very low heat. Stay by the pan and keep stirring.

Let the cake cool down on a grid. Turn the heat under the sauce slightly higher and let it boil for 2-3 minutes until it has a nice colour. Remove the pan from the fire and use a whisk to beat the rest of the cream through the mixture. Prick holes in the cake and pour the sauce into the cake. Repeat this, when the sauce has been added by the cake.

Serving tip: the pudding is best when it is still warm. Serve with a bit of sauce and a scoop of vanilla ice cream.