

## *Sticky Toffee Pudding Cake*

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One 9 x 13 cake ~ serves 12

### **Ingredients**

1½ c chopped dates  
1 c hot coffee (I use instant espresso when cooking)  
1 t baking soda  
3 oz butter (6T, 85 gr) at room temperature  
¾ c brown sugar (5 oz /140 gr)  
1½ c flour  
1 t baking powder  
½ t salt  
2 large eggs at room temperature

### **Sauce**

½ c butter  
1 lightly packed cup of brown sugar (about 190 gr / 6¾ oz)  
¾ c cream  
2 T Bourbon

### **Directions**

About ½ hour before making the cake, pour the hot coffee over the chopped dates and baking soda in a medium bowl.

Preheat the oven to 325°

Lightly grease a 9" x 13" baking dish or pan (sides should be at least 2" deep).

Using a stand mixer, cream the butter and sugar until fluffy and uniform, about 3 minutes.

Beat in the eggs, until completely incorporated.

In another bowl, whisk together the flour, baking powder, and salt.

Add in the flour, mixing until just incorporated.

Add in all of the date & coffee mixture, stirring well until uniform.

Pour the batter into the prepared pan.

Bake for 30 minutes in the center of the oven.

The cake should spring back when gently touched with your finger.

While the cake is cooking, prepare the sauce.

Mix the butter, brown sugar and cream in a medium saucepan.

Bring to a boil over medium-high heat.

Once boiling, reduce the heat to medium, and continue boiling, stirring constantly until the sauce thickens. This takes about 4-5 minutes. The sauce will darken somewhat.

Stir in the Bourbon.

Reserve.

Once the cake is out of the oven, poke holes all over the top, about an inch apart, with a thick skewer.

Pour half of the sauce over the cake, and let it soak in.

The cake can come out of the oven up to 2 hours before serving, and it will still be nicely warm to serve.

Cut into squares, plate, top with a dollop of cream or a spoonful of ice cream, and drizzle with the sauce. It is shown here sprinkled with gold leaf, which never fails to impress ~ and it's fun!

Do ahead: Make the cake up to 30 hours ahead, still topping with the sauce. Once cool, store covered until shortly before serving. To serve: put in a 300° oven for 10-15 minutes before serving.

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