

# TOFFEE STICKY PUDDING

## CAKE

3/4 CUP WATER  
1 TEABAG BLACK TEA  
10 OZ DATES, PITTED & CHOPPED  
1 CUP LIGHT BROWN SUGAR  
1/2 CUP UNSALTED BUTTER  
3 EGGS, LIGHTLY BEATEN  
1/2 CUP DARK RUM  
1/2 TEASPOON CINNAMON  
1 TEASPOON VANILLA  
2 CUPS ALL-PURPOSE FLOUR  
1/2 TEASPOON BAKING SODA  
1 1/2 TEASPOONS BAKING POWDER  
1/2 TEASPOON KOSHER SALT

## DETAILS

350°  
45 MINUTES  
9" SQUARE PAN,  
BUTTERED & DUSTED  
WITH FLOUR  
SERVES 10

## SAUCE

1 CUP HEAVY CREAM  
1 CUP BROWN SUGAR  
4 TABLESPOONS UNSALTED  
BUTTER  
2 TABLESPOONS DARK RUM  
1/4 TEASPOON SALT

- 1 CAKE - BRING WATER TO BOIL IN LARGE SAUCEPAN, ADD TEABAG, STEEP FOR TWO MINUTES & REMOVE. ADD DATES TO THE SAUCEPAN & SIMMER FOR 5 MINUTES TO SOFTEN DATES.
  - 2 REMOVE SAUCEPAN FROM HEAT, ADD SUGAR & BUTTER, STIR TO DISSOLVE SUGAR. COOL MIXTURE FOR 15 MINUTES.
  - 3 ADD EGGS, RUM, CINNAMON & VANILLA TO COOLED DATE MIXTURE.
  - 4 COMBINE FLOUR, BAKING SODA, BAKING POWDER & SALT IN A MIXING BOWL, ADD DATE/EGG MIXTURE & STIR TO FORM BATTER. BAKE 45 MINUTES UNTIL CAKE PULLS AWAY FROM THE SIDES OF PAN & A TOOTHPICK INSERTED IN CENTER COMES OUT CLEAN.
  - 5 SAUCE - COMBINE CREAM, SUGAR & BUTTER IN MEDIUM SAUCEPAN, BRING MIXTURE TO BOIL, STIRRING OCCASIONALLY, COOK OVER MEDIUM HEAT, FOR 3 MINUTES. STIR IN RUM & SALT. COOK 1 MINUTE.
- TOP WARM CAKE WITH WARM TOFFEE SAUCE, SERVE WITH WHIPPED HEAVY CREAM.

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MUSINGS ON FOOD AND COOKING FROM A VERMONT KITCHEN