

## August Recipe – Sticky Toffee Pudding

As a nod to both the royals and their adorable new baby boy, and my new UK release, here is my favorite British desert. I scored this recipe whilst touring Scotland; we met up with some awesome Brits in Fort William, shared a few pints, and they shared their family recipe. It's DIVINE!

### Ingredients

- 8 oz fresh dates, stoned
- 1 ½ cups flour
- 1 tsp baking soda
- 6 tbsp unsalted butter (softened)
- ¾ cup caster sugar (AKA superfine sugar, Domino works well)
- 2 large brown eggs
- ¼ tsp ground pumpkin spice
- ¼ tsp ground cinnamon
- 2 tbsp Ovaltine or Hersey's chocolate powder
- 2 tbsp natural yogurt

### Toffee Syrup:

- ½ cup unsalted butter
- ½ cup Moscovado sugar (or you can use molasses and brown sugar, ¼ cup of each, to get the same taste and consistency)
- ½ cup double cream (Whole Foods will probably have imported double cream. If you can't find it, don't use all heavy cream, mix with regular)

### Directions

Preheat oven to 350

Butter and Flour a cake pan (Or cheat with Pam for baking, like I do!)

- Cook dates and baking soda in boiling water until soft, let stand for a few minutes.
- Cream butter, sugar, eggs and yogurt in a large bowl.
- Combine dry ingredients, add to the butter mixture
- Puree the dates and baking soda, add to the batter
- Pour into baking pan, cook for 35 minutes or until firm

Meanwhile, make the topping

- Over medium low heat, combine the butter and the sugar until smooth.
- Slowly add in the cream, stirring until its thick enough to coat the spoon.

Cut cake into squares, drizzle topping, and devour. Serve warm.