Sticky Toffee Date and Sweet Potato Cake

Yield: One 8 1/2 inch cake (about 8 servings) | Prep time: 30 minutes
Cook time: 30-40 minutes

Ingredients

For the cake:

1 1/4 cup dates, pitted
1 3/4 cups soy milk (or your favorite non-dairy milk)
1 teaspoon baking soda
1 tablespoon apple cider vinegar
1 3/4 cups peeled and cubed sweet potato
3 1/2 tablespoons non-dairy butter
1/3 cup maple syrup
1 teaspoon vanilla extract
1 teaspoon cinnamon
1 cup unbleached all-purpose flour
1/2 cup whole wheat pastry flour (or use all white if you prefer)
1 teaspoon salt
1 3/4 tablespoons baking powder

For the toffee sauce:

1/2 cup + 2 tablespoons non-dairy butter
1/2 cup brown sugar
1/4 cup heavy soy cream (or any non-dairy heavy cream)
3/4 teaspoons vanilla extract

Directions

1. Pre-heat your oven to 350°F (176°C).
2. Prepare an 8 1/2 inch cake pan with a removable bottom, by cutting a circle of parchment paper to fit the bottom. Rub the pan with some non-dairy butter with a paper towel, place the parchment circle inside, and dust the sides of the pan with flour. Set aside.
3. Chop the dates as finely as possible.
4. Add them to a pot with the non-dairy milk and bring the mixture to a boil.
5. Turn off the heat and add the baking soda, and then the apple cider vinegar. The mixture will bubble and grow. Set it aside.
6. Steam the sweet potato cubes in a steamer basket until very tender.
7. In a standing mixer add the sweet potato, maple syrup and non-dairy butter and mix until very creamy and whipped. Add the vanilla, cinnamon, all-purpose flour, whole wheat pastry flour, salt and baking powder.
powder and mix until combined into a dough. You can also do this process by hand in a bowl, simply mash the sweet potato beforehand.

8. With your mixer on low, add the date milk slowly and mix only until combined. Try not to overmix.

9. Pour the batter into your prepared pan and bake for 30-40 minutes or until golden and a toothpick inserted in the center comes out clean. Rotate the pan halfway through to ensure even baking.

10. While the cake is in the oven, prepare the toffee sauce by adding all the ingredients in a small pot.

11. Bring them to a boil while whisking constantly. Once boiling, lower the heat and let it simmer for 1-2 minutes until creamy.

12. Once the cake is out of the oven, let it cool slightly on a cooling rack for 5-10 minutes, remove it from the pan and let it cool completely on the cooling rack.

13. If your cake has domed or risen too much, slice the top off with a serrated knife to level it off so that it sits flat. Place it cut side down on a serving platter.

14. Use a skewer to poke holes all over the top of the cake.

15. Warm up your toffee sauce and pour it on top of the cake, tilting the plate so that it covers the top and drips slightly down the sides.

16. Serve and enjoy!