

Sticky Toffee Pudding

24 oz. dates, pitted
24 oz. water
28 oz. flour
4 tsp. baking powder
1 tsp. baking soda
1 tsp. salt
½ # unsalted butter, softened
3 c. packed light brown sugar
4 eggs
2 tsp. vanilla

In a small saucepan, simmer the dates in the water over moderately low heat until the water is nearly absorbed and the dates are soft, about 15 minutes. Transfer the dates and any liquid to a food processor and puree until very smooth.

Lightly butter 3 of the silicone bunt pans (total of 12 cakes). In a small bowl, whisk the flour with the baking powder, baking soda and salt. In the kitchen aid bowl, beat the butter with the brown sugar and medium speed until light and fluffy. Beat in the egg and vanilla, then beat in the date puree. At low speed, beat in the dry ingredients. Spoon in to the bunt pans and bake in the small oven in the basement at 325 with no convection for 35 minutes. Test with a toothpick near the center.

Cool for 10 minutes, then use a serrated knife to trim the tops. Cover the exposed cake with toffee sauce and then re-cover.