

Gluten Free Sticky Toffee Pudding

yield: 12 servings

CAKE:

6 ounces dates, pitted and finely chopped

3/4 cup boiling water

3/4 teaspoon baking soda

1/2 teaspoon vanilla extract

3/4 cup (150g) granulated sugar

6 tablespoons (85g) butter or nondairy stick butter, softened

2 large eggs

1 1/4 cup (175g) gluten free one to one flour blend (such as King Arthur Measure for Measure)

1 teaspoon baking powder

1/4 teaspoon salt

SAUCE:

3/4 cup (150g) packed light or dark brown sugar

1 stick (113g) butter or nondairy stick butter

1/2 cup heavy whipping cream, coconut cream, or nondairy heavy cream

Pinch of kosher salt

Whipped cream or whipped coconut cream for serving (optional)

Preheat the oven to 350 degrees F. Lightly grease an 8x8 square pan. In a medium bowl, stir together the dates, boiling water, baking soda and vanilla extract. Let the mixture sit for 15 minutes. In a separate medium bowl, cream together the granulated sugar and butter with an electric mixer until well-combined and fluffy, 2-3 minutes. Add the eggs and mix.

In a small bowl, whisk together the flour, baking powder and salt. Add the flour mixture to the wet ingredients and mix until just combined. Fold in the date mixture (no need to drain) until combined. Spread the batter evenly in the prepared pan. Bake for 22-25 minutes.

For the sauce, combine the sugar, butter, cream, and salt in a saucepan. Stir over low heat until the sugar dissolves and the sauce is smooth and combined, 5-7 minutes.

Cut the cake into squares. Pour the warm sauce over the individual servings, and sprinkle with nuts, if using; dollop with heavy cream if desired and serve.

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