

Individual Sticky Toffee Pudding Cakes

Amount	Measure	Ingredient - Preparation Method
8	ounces	pitted dates - cut crosswise into 1/4" slices
3/4	cup	warm water - 110
1/2	teaspoon	baking soda
1 3/4	cups	all-purpose flour
1/2	teaspoon	baking powder
1/2	teaspoon	salt
3/4	cup	brown sugar - packed
2	large	eggs
4	tablespoons	butter
1 1/2	tablespoons	vanilla extract
		toffee sauce
4	tablespoons	butter
1	tablespoon	water
1	cup	brown sugar - packed
1/4	teaspoon	salt
1	cup	heavy cream
1	tablespoon	rum
1/4	teaspoon	lemon juice

Pudding cakes: Adjust oven rack to middle position and heat oven to 350. Grease and flour eight 6 oz ramekins. Fold dish towel in half and place in bottom of large roasting pan. Place prepared ramekins on towel. Bring kettle of water to boil.

Combine half of dates, warm water, and baking soda in 2-cup measuring cup. Dates should be submerged. Soak dates for 5 minutes. Whisk flour, baking powder, and salt together in large bowl.

Process sugar and remaining dates in food processor until no large chunks remain and is like coarse sand. Drain soaked dates and add liquid to processor. Add eggs, melted butter, and vanilla and process until smooth. Transfer mixture to flour bowl and sprinkle soaked dates on top. Fold into flour mixture until just combined.

Divide batter evenly among ramekins. Pour boiling water in pan to come 1/4" up sides. Cover pan with foil and seal. Bake until cakes are spongy, firm and moist to touch, about 40 minutes. transfer to wire rack and let cool 10 minutes.

Sauce: While cakes cool, melt butter with water in medium saucepan over med-high heat. Whisk in sugar and salt until smooth. Continue to cook, stirring occasionally, until sugar is dissolved and darkened, 3-4 minutes. Stir in 1/3 cup cream until smooth, about 30s. Slowly pour in rum and remaining 2/3 cup cream, whisking constantly until smooth. Reduce heat to low; simmer until frothy, 3-5 minutes. Remove from heat and stir in lemon juice.

Poke 25 holes in the top of each cake with toothpick. Spoon 1 tbspn sauce over each cake. Let sit until absorbed, about 5 minutes. Invert each onto a plate. Divide remaining sauce among cakes and serve.

Yield: "8"