

Sticky Toffee Pudding: A Classic Dessert with Butterscotch Sauce

There are some desserts that just have a way of making you feel completely warm and cozy, and



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 cup chopped dates
- 3/4 cup boiling water
- 1 teaspoon baking soda
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup packed brown sugar
- 1/2 cup heavy cream
- 1/2 cup unsalted butter

Swaps and Notes:

Dates: You can use any kind of dates you like, but be sure to chop them finely. They will soften and dissolve into the cake, giving it a beautiful, moist texture.

Butter: Use unsalted butter for both the pudding and the sauce to control the amount of salt in the recipe.

Vanilla: A good quality vanilla extract will make a huge difference in the flavor of this dessert.

Toppings: While the butterscotch sauce is classic, you can also serve this with a scoop of vanilla ice cream or a dollop of whipped cream.

How to Make Sticky Toffee Pudding:

Prepare the Pudding: Preheat your oven to 350°F (175°C). Grease an 8x8 inch baking dish. In a small bowl, combine the chopped dates, boiling water, and baking soda. Let it sit for 15 minutes.

Make the Batter: In a large bowl, cream together the softened butter and granulated sugar until light and fluffy. Beat in the eggs one at a time, then add the vanilla extract. In another bowl, whisk together the flour, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Stir the date mixture into the batter until well combined.

Bake: Pour the batter into the prepared baking dish. Bake for 35-40 minutes, or until a toothpick inserted into the center comes out clean. Allow the pudding to cool in the dish on a wire rack.

Make the Butterscotch Sauce: In a saucepan over medium heat, combine the brown sugar, heavy cream, and butter. Bring to a boil, stirring constantly, until the sugar is dissolved and the sauce is smooth. Remove from heat and stir in the vanilla extract.

Serve: Serve the warm pudding with the butterscotch sauce drizzled over the top.

Tips for Success:

Use Softened Butter: Make sure your butter is at room temperature. This is crucial for getting that light, fluffy texture when you cream it with the sugar.

Don't Overmix: Overmixing the batter will make the pudding tough. Mix until the ingredients are just combined.

Drizzle Over Warm Pudding: Drizzling the warm butterscotch sauce over the warm pudding allows the sauce to soak in, creating an incredibly moist and decadent dessert.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a great no-bake dessert, my Pumpkin Delight Dessert is a must-try.

If you're looking for a fun and easy dessert, these Caramel Apple Nachos are always a hit.

For a fantastic dessert to feed a crowd, my Big Family Banana Pudding is a timeless classic.

If you're a chocolate lover, these Chocolate Chip Cookie Dough Brownie Bombs are the ultimate treat.

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butterscotch sauce over the warm pudding allows the sauce to soak in, creating an incredibly moist and decadent dessert.

9. **Serving Suggestions and Pairings:** This sticky toffee pudding is a complete dessert on its own, but it pairs wonderfully with a scoop of vanilla ice cream or a warm cup of coffee. For a full dessert spread, you could serve it with some of my Chocolate Chip Banana Bread or these Pecan Pie Bars.
10. **Storage and Leftover Tips:** Store the pudding and sauce separately in airtight containers in the refrigerator for up to 3 days. To reheat, warm the pudding in the microwave and the sauce on the stovetop.
11. **More Recipes You Will Love:** If you're a fan of baking and comforting desserts, you'll want to check out these other favorites:
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13. If you're looking for a fun and easy dessert, these Caramel Apple Nachos are always a hit.
14. For a fantastic dessert to feed a crowd, my : Big Family Banana Pudding is a timeless classic.
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16. **Final Thoughts:** This Sticky Toffee Pudding recipe is a timeless classic for a reason. It's a simple, delicious, and deeply satisfying dessert that is perfect for any occasion. I hope this recipe brings a little bit of comfort and joy to your kitchen and becomes a new favorite in your home.
17. If you make this pudding, I'd love to hear about it! What's your favorite classic dessert? Let me know in the comments below.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sticky-toffee-pudding-a-classic-dessert-with-butterscotch-sauce/>