

# Toffee Pudding Cake

Recipe By Sina Mizrahi



Cooking and Prep:  1  
h 45 m

Serves:  20

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot, Rosh  
Hashanah

Diet: Vegetarian, Pescetarian

Source: Relish by Binah

Magazine

This cake is an English classic. From the amber-colored toffee sauce to the date cake, everything harmonizes so perfectly that I need more occasions to make it. You may wonder if the recipe translates well into a non-dairy version, but unfortunately (or maybe thankfully), it doesn't. It's best to make the cake dairy, for the flavor the dairy ingredients add.

## Ingredients (14)

### Cake

- 3/4 pound (approximately 2 and 1/4 cups) dried Medjool dates, pitted and roughly chopped
- 2 and 1/4 cups boiling water
- 1 and 1/2 teaspoon baking soda
- 8 tablespoons (1 stick) unsalted butter, melted

- 3/4 cup granulated sugar
- 1/2 cup dark brown sugar
- 3 large eggs
- 1/2 teaspoon salt
- 2 cups all-purpose flour
- Maldon salt, as a garnish

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### Sauce

- 1 cup dark brown sugar
  - 1 cup heavy or whipping cream
  - 8 tablespoons (1 stick) salted butter, melted
  - 2 teaspoons Gefen Vanilla Extract
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## Start Cooking

### For the Cake

1. To prepare the cake, place the chopped dates in a heatproof bowl. Pour boiling water over the dates and stir in the baking soda. Cover the bowl and allow to sit for 30 minutes.
2. Preheat oven to 350°F. Generously butter a Bundt pan (or 9- x 13-inch baking pan).
3. After 30 minutes, blend the date-water mixture in a food processor or blender until smooth.
4. In a large bowl, combine the melted butter and sugars. Whisk in the eggs, one at a time, mixing well between additions, and then add the salt. Stir in the flour, then the date purée. Pour the batter into prepared pan.
5. Bake at 350°F for 45–50 minutes (25–30 minutes for a 9- x 13-inch pan) or until a toothpick inserted in the center comes out clean. Remove from oven and allow the cake to cool. Transfer to a serving plate.

### Toffee Sauce

1. To prepare the sauce, combine the butter, cream, sugar, and vanilla in a large saucepan over

medium heat and bring to a simmer.

2. Continue simmering for 10 minutes, whisking often, until the mixture thickens and turns a deep amber color.
3. Drizzle toffee sauce over the Bundt cake and sprinkle with Maldon sea salt, or cut individual slices and drizzle each one with the toffee sauce and a pinch of sea salt.