

Sticky Toffee Pudding Bundt

Serves 12-16

Hands-on Time 25 minutes (plus soaking and stewing)

Baking Time 50 minutes

Ingredients

- 4 teabags
- 360ml boiled water
- 400g dates (pitted)
- 130g caster sugar
- 130g light brown sugar
- 320g unsalted butter (softened)
- 3 large eggs
- 2 1/2 tsp vanilla extract
- 360g self-raising flour (plus 2 tbsp for dusting)
- 1/2 tsp fine salt
- 2 1/2 tsp ground ginger
- 125g dark brown sugar
- 150ml single cream

Equipment

- Bowl
- Spoon
- Kitchen paper
- Mixing bowl
- Wooden spoon
- Food processor
- Spatula
- Microwaveable bowl
- Microwave
- Pastry brush
- Bundt tin
- Skewer
- Saucepan
- Serving plate
- Knife

Method

1. Prepare the tea-soaked dates

- Steep the teabags in boiling water for 5 minutes. Remove and discard the teabags.
- Add the dates to the tea and soak for 30 minutes.
- Remove 100g of dates and pat dry with kitchen paper. Set aside.

2. Make the cake batter

- In a mixing bowl, cream together 200g butter, caster sugar, and light brown sugar until light and fluffy.
- Add the eggs and vanilla extract, mixing until combined.
- Fold in 360g flour, salt, and ground ginger.
- Blend the remaining soaked dates in a food processor until smooth.
- Fold the date purée into the cake batter.

3. Prepare the bundt tin

- Melt 20g butter in a microwaveable bowl. Brush the inside of the bundt tin with the melted butter, ensuring all nooks are coated.
- Dust the tin with 2 tbsp flour, tapping out any excess.

4. Bake the cake

- Spoon the batter into the prepared tin, tapping to remove air bubbles.
- Bake on the middle shelf at 170°C/150°C (fan)/325°F/Gas Mark 3 for 50 minutes.

5. Make the sauce

- In a saucepan, melt 100g butter with dark brown sugar over medium heat until bubbling.
- Remove from heat and stir in the single cream until smooth. Set aside.

6. Assemble the cake

- Once baked, poke a few holes in the cake with a skewer.
- Slowly spoon up to 100ml of the sauce over the cake, allowing it to soak in.
- Let the cake rest for 15 minutes, then invert onto a serving plate.
- Drizzle the remaining sauce over the cake.
- Chop the reserved 100g dates and scatter over the top.

Enjoy!