

# Sticky Toffee Pudding Cookies

**Makes 16**

**Hands-on Time 25 minutes plus chilling (overnight)**

**Baking Time 15 minutes**

## Ingredients

- 3 teabags
- 300ml boiled water
- 300g dates (pitted)
- 290g unsalted butter (softened)
- 250g dark brown sugar
- 175g caster sugar
- 2 tsp vanilla extract
- 2 large eggs
- 400g plain flour
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 1 tsp ground ginger

## Equipment

- Bowl
- Knife
- Freestanding mixer with paddle attachment
- Spatula
- Baking parchment
- Baking sheet (ideally aluminium)
- Saucepan
- Wire rack
- Fork
- Spoon

## Method

### 1. Soak the dates

- Steep the teabags in boiling water for 5 minutes. Remove the teabags and add the dates to the tea. Soak for 30 minutes, then drain, reserving 60ml of the tea. Finely chop the dates.

### 2. Make the cookie dough

- In a freestanding mixer, beat 250g butter, 200g dark brown sugar, and caster sugar for 5 minutes until light and fluffy.
- Add the vanilla extract and eggs, mixing briefly to combine.
- Add the flour, bicarbonate of soda, salt, and ground ginger. Mix until just combined, scraping down the sides with a spatula.
- Fold in the chopped dates with a quick mix (no more than 10 seconds).

### 3. Shape and chill the cookies

- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.
- Slice the dough into 16 equal rounds, roll into balls, and place on a parchment-lined baking sheet. Chill overnight.

### 4. Make the sticky toffee sauce

- In a saucepan, combine 40g butter, 50g dark brown sugar, and 60ml reserved tea. Heat until the butter melts and the sugar dissolves. Simmer briefly, then set aside to cool.

## **5. Bake and assemble the cookies**

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Bake 6-8 cookies at a time, spaced 10cm apart, for 15 minutes.
- Immediately prick the tops of the cookies with a fork and drizzle with the sticky toffee sauce.
- Let the cookies rest for a few minutes on the sheet, then transfer to a wire rack to cool completely.

### **Tip**

- For the best texture, let the cookies cool completely before serving. The sauce will set slightly as they cool.

Enjoy!