



THE J.M. SMUCKER Co

Sticky Toffee Pudding with Warm Caramel Sauce

Prep Time Cook Time Serves Difficulty

20 mins 20 mins 12 N/A

Ingredients

- **Batter:**

- 1 1/4 cups chopped dates
- 1 1/4 cups water
- 1/4 cup butter
- 3/4 tsp baking soda
- 1 tsp vanilla extract
- 3/4 cup packed brown sugar
- 2 eggs
- 1 cup Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 tsp baking powder
- 1/4 tsp ground ginger
- 1/4 cup crystallized ginger
- **Sauce:**
- 3/4 cup Smucker's® Sundae Syrup™ Caramel Flavoured Syrup, heated

Drizzle Caramel Flavored Syrup

Directions

Step 1:

Preheat oven to 375°F (190°C). Lightly grease or line with paper liners a 12-cup muffin pan.

Step 2:

Place dates and water in a medium saucepan and bring to a boil. Lower heat and simmer 8 to 10 minutes or until the dates are softened and the water is absorbed. Stir in butter until melted. Remove from heat and stir in baking soda and vanilla.

Step 3:

Whisk brown sugar and eggs in a medium bowl with a hand held whisk. Stir in flour, baking powder, ground ginger and crystallized ginger. Fold in cooked date mixture. Spoon mixture into prepared muffin pan.

Step 4:

Bake in preheated oven 20 minutes or until firm and springy to the touch.

Step 5:

Remove the puddings from pan and serve warm with heated caramel sauce poured over the top.

Images

