THE J.M. SMUCKER Co

Apple Sticky Toffee Pudding

Prep Time	Cook Time	Serves	Difficulty
30 mins	45 mins	8	N/A

Ingredients

- **Cake:**
- 1 cup (250 mL) chopped, pitted dates
- 3/4 cup (175 mL) hot tea
- 1/2 cup (125 mL) Carnation® Regular Evaporated Milk or 2% Evaporated Partly Skimmed Milk

  Evaporated Milk

- 1 tsp (5 mL) Folgers® Instant Coffee Crystals

  Classic Roast Instant Coffee

- 1/2 cup (125 mL) butter, softened
- 1 cup (250 mL) brown sugar
- 3 eggs
- 1 tsp (5 mL) vanilla extract
- 1 1/2 cups (375 mL) Robin Hood® Original All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 2 tsp (10 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) chopped apples
- **Toffee Sauce:**
- 1/4 cup (50mL) butter
- 3/4 cup (175 mL) brown sugar
- 1 cup (250 mL) corn syrup
- 1 cup (250 mL) Carnation® Regular Evaporated Milk or 2% Evaporated Partly Skimmed Milk

  Evaporated Milk

- `1/2 tsp (2 mL) vanilla extract

Directions

Step 2:

Preheat oven to 375°F (190°C). Grease and line a 9-inch (23 cm) cake pan (with at least 1 1/2-inch/4 cm high sides) with parchment paper.

Step 3:

Combine dates, tea, evaporated milk and coffee. Let stand 10 minutes. Meanwhile, in a separate bowl, cream butter and sugar until combined. Beat in eggs one at a time. Mix in vanilla and date mixture.

Step 4:

In a separate bowl, combine flour, baking powder, baking soda and salt. Add to date mixture, along with apples and mix gently until dry ingredients are incorporated. Turn batter into prepared pan.

Step 5:

Bake in a preheated oven for 40 to 45 minutes, or until a cake tester comes out clean. Cool on rack 10 minutes. Run a knife

around edges and invert cake onto a serving plate. (Cake can be served warm or at room temperature.)

Step 7:

Melt butter in saucepan over medium heat. Add sugar, corn syrup and milk. Stir and heat (but don’t boil) until all ingredients are combined. Remove from heat. Stir in vanilla. Pour 1/2 cup sauce (125 mL) over cake and brush surface and sides. Cut cake into serving pieces. Serve with remaining sauce and top with whipped cream if desired.

Images

