



Tangerine Sticky Toffee Pudding

Ingredients:

1 cup all purpose flour
 1 teaspoon baking powder
 1/4 teaspoon baking soda
 1/4 teaspoon salt

Cake:

6oz dates, pitted and chopped (or, if dates are not available, 3/4 cup raisins)

1/2 cup **Tangerine Balsamic**

3/4 cup granulated sugar

1/4 cup (half a stick) unsalted butter, softened

1 egg

Toffee:

1 cup heavy cream (plus 1/2 cup)

4 oz (1 stick) unsalted butter, cut into small cubes

1/3 cup corn syrup

3/4 cup granulated sugar

whipped cream for topping

Instructions:

Preheat oven to 350°F. Combine dates and balsamic in a small saucepan and bring to a simmer over medium heat. Simmer for 5-6 minutes, or until dates are soft. Remove from the oven and set aside to cool slightly. Once cooled, transfer to a food processor and pulse until smooth. Combine sugar and butter in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium until smooth, slightly fluffy and creamy. Add egg and date-balsamic puree and mix to combine.

In a separate, medium bowl, stir to combine the flour, baking powder, baking soda and salt. Add the flour mixture, a little bit at a time, to the wet mix in the mixer. Stir, on medium speed, to combine the batter.

Lightly grease a muffin tin with pan release spray. Portion the batter into the individual muffin cups, filling each 2/3 of the way full. Bake for 15-20 minutes, or until the sides of the cakes are firm but the centers are a little soft. (Do not open the oven doors once the cakes are in, opening the oven will cause the cakes to collapse in the center). Remove from the oven and set aside to cool slightly. Combine heavy cream, butter, corn syrup and sugar in a medium saucepan, stir to combine. Bring mixture to a simmer, over medium heat, and continue to simmer until the sauce turns amber in color. Remove from the heat and whisk in the remaining 1/2 cup of heavy cream (be careful, it will bubble). Set toffee aside until ready to serve.

Invert muffin tin on a baking sheet to remove the cakes. Serve cakes with toffee sauce and whipped cream.