Pumpkin Sticky Toffee Pudding

Recipe by Edible Garden Chef Jacob Rich

Ingredients

Toffee Cake:
4 oz pitted dates, medjool or similar
1 cup water
5 oz pumpkin purée
1 cup light brown sugar, packed
6 T butter, softened
2 large eggs
1 tsp vanilla
1 tsp cinnamon
1/2 tsp allspice
1/2 tsp cardamom
1/4 teaspoon nutmeg
1.5 cups all purpose flour
1 tsp baking powder
1/2 tsp baking soda
1/4 tsp kosher salt

Toffee Sauce:
1.5 cups sugar
1.5 sticks of butter
6 oz honey
2 cups heavy cream
1/8 tsp kosher salt

Method

For the cake:
1. Preheat the oven to 350F.
2. Place dates and water in a sauce pan and simmer until soft, 5-6 minutes, drain any excess water.
3. Add softened dates and pumpkin purée to a blender or food processor and blend until the mix is a smooth texture. Blend on low so as to not incorporate too much air or the mix will be foamy.
4. Whisk flour, baking soda, baking powder, salt, and spices together in a separate bowl.
5. Whisk or use an electric mixer to beat together the butter and brown sugar in another bowl until light and fluffy. This will create lift where the date purée will fall.
6. Beat in the eggs next and the vanilla extract, then add in the flour mix in two batches. Mix until the flour is just combined, some lumps are ok.
7. Grease a 12 piece muffin tin with extra butter and scoop batter into each mold about ¾ full.
8. Bake for about 20 minutes or until the tops are brown and a toothpick comes out clean. Leave to cool while you make the toffee sauce.

Toffee sauce:
1. Add the butter, brown sugar, salt, and cream to a sauce pan and bring to a simmer over medium heat.
2. Let the sugar begin to caramelize and slowly turn brown. Do not stir too often but scrape down the sides with a spatula once the mix starts to color. The sauce should coat the back of a spoon and hold.

4. To serve poke holes in the top of each cake with a fork then flip them out onto plates. Pour over the toffee sauce so it soaks in and pools on the plate as well. Garnish with orange zest, ice cream or whipped cream, if desired.