

# Chocolate Orange Sticky Toffee Pudding

---



**Author:** recipebyrosie

*With notes of zesty orange, sweet gooey dates and rich chocolate this dessert is the perfect combination of a cosy comforting sticky toffee pudding with that festive chocolate orange touch.*

---

## Ingredients

### Sponge

- 230g self rising flour
- 50g dark fine cocoa powder
- 1/2 tsp baking powder
- 1/2 tsp bicarbonate soda
- ½ tsp salt
- 100g light brown sugar
- 150g dark brown sugar
- 120g dairy free yoghurt, room temperature
- 120g vegetable oil
- 210g medjool dates
- 500ml dairy free milk
- Juice from one large orange
- Zest from one large orange

### Sauce

- 150g dark brown sugar
- 150g dairy free butter
- 270ml dairy free double cream

## Instructions

1. Preheat the oven to 170 C Fan.
2. Line and lightly grease a square baking tin (9 inch)
3. Add chopped dates to a saucepan and then pour over the milk and orange juice. Heat on medium heat, stirring all the time, for around 12 minutes until the dates are soft. Remove from heat. OPTIONAL: transfer to a blender and blend until smooth.
4. Pour this into a large mixing bowl, leave to cool slightly.
5. Rub the orange zest into the sugar. Add the sugar and remaining wet ingredients to the date paste. Mix until combined.
6. Pour in the dry ingredients.
7. Gently mix until JUST combined. The mixture should be thick but add a little more milk if it's not pourable.
8. Pour the batter into the tin and cover with the remaining chopped nuts then bake for 30-40 mins (all ovens are different but the sponge should be well-risen and spring back when touched)
9. Whilst the sponge is baking, make the toffee sauce.
10. Add sugar and butter to a saucepan and melt together on medium to high heat, stirring all the while until bubbling. Reduce the heat pour in the cream, orange extract and orange juice, mix together. Remove from the heat and allow to cool and thicken.

- Juice from one large orange
- 1 tsp orange extract - optional

11. Leave the pudding to cool for 10 mins before poking holes into the cake.

12. Pour the sauce over the cakes and leave this to soak in for at least 20 minutes before serving.

## Notes

You can also use dairy ingredients in this recipe.

Use dairy / dairy free ingredients with at least 2% fat content for best results.

