

Sticky Toffee Pudding Layer Cake



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*Three layers of moist sponge packed with dates, layered with sweet sticky toffee sauce and creamy toffee buttercream.
A classic British dessert but in layer cake form!*

Ingredients

Sponge

- 360g self rising flour
- 1 tsp baking powder
- 1/4 tsp bicarbonate soda
- 150g light brown sugar
- 100g dairy free yoghurt (soya based is best here!)
- 100g oil (vegetable or light olive oil)
- 175g medjool dates
- 600ml dairy free milk (soya is best here!)

Toffee Sauce

- 1 tbsp maple syrup
- 100g dark brown sugar
- 100g dairy free butter
- 120g dairy free double cream

Buttercream

- 400g dairy free butter, room temp

Instructions

1. Preheat the oven to 170 C Fan.
2. Line and lightly grease a four baking tins (6 inch).
3. Add chopped dates to a saucepan along with the milk. Heat on medium heat, stirring all the time, for around 12 minutes until the dates are soft. Remove from heat. Pour into a food processor and blend until you have a smooth paste.
4. Pour into a large mixing bowl and then add the sugar. Mix to dissolve. Leave to cool to room temperature and then add in the remaining wet ingredients.
5. Using a sieve, sift in the dry ingredients.
6. Gently mix until just combined.
7. Pour the batter into the tins and then bake for 25-35 mins (all ovens are different but the sponge should be well risen and spring back when touched)
8. Whilst the sponge is cooling, make the toffee sauce and buttercream.
9. Add maple syrup, dark brown sugar and butter to a saucepan and melt together on medium to high heat, stirring all the while until bubbling. Remove from heat, pour in the cream and mix together. Remove from the heat and allow to cool and thicken.

- 600g powdered sugar
- 50g toffee sauce

10. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Add the powdered sugar bit by bit, scraping down the bowl and paddle between intervals. Then add the cooled toffee sauce. Mix on low until fully incorporated, about one minute.

11. Layer the cakes with the frosting and toffee once cooled.

Notes

All ingredients should be at room temp for best results.

