

Sticky Toffee Coffee Pudding Bundt Cake



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A sweet moist date sponge covered in an indulgent sticky toffee sauce.

Ingredients

Sponge

- 450g self rising flour
- 1 tsp baking powder
- 1/2 tsp bicarbonate soda
- ½ tsp salt
- 150g light brown sugar
- 250g dark brown sugar
- 120g dairy free yoghurt, room temperature
- 210g vegetable oil
- 350g medjool dates, chopped
- 700ml dairy free milk

Sauce

- 150g dark brown sugar
- 150g dairy free butter
- 270ml dairy free double cream
- 2 tsp instant coffee

Instructions

1. Preheat the oven to 170 C Fan.
2. Line and lightly grease a bundt tin (I used a silicone tin approx 22cm-26cm)
3. Add chopped dates to a saucepan and then pour over the milk. 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 and then add in the remaining wet ingredients.
5. Using a sieve, sift in the dry ingredients.
6. Gently mix until JUST combined. The mixture should be thick but add a little more milk if it's not pourable.
7. Pour the batter into the tin and then bake for 45 to 50 minutes. The cake is done when a toothpick inserted in the centre of the cake comes out with a few moist crumbs on it.
8. Whilst the sponge is baking, make the toffee sauce.
9. 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 and coffee, mix together. Remove from the heat and allow to cool and thicken.

10. Leave the cake to cool for 10 mins before flipping onto a serving plate. Poke holes into the cake.

11. Pour the sauce over the sponge 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.

