

# Butter Pecan Sticky Toffee Pudding

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*A sweet moist date sponge packed and topped with nutty buttery pecans. Covered in an indulgent sticky toffee sauce, the pecans turn toasty and caramelised for that classic butter pecan flavour. Served warm, its gooey and comforting, sweet with a hint of savoury flavour notes.*

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## Ingredients

### Sponge

- 280g self rising flour
- 1/4 tsp bicarbonate soda
- ½ tsp salt
- 100g light brown sugar
- 100g dark brown sugar
- 100g dairy free yoghurt, room temperature
- 120g oil (vegetable or light olive oil)
- 210g medjool dates
- 500ml dairy free milk
- 100g ground pecans
- 80g whole pecans, for topping

### Toffee

- 150g dark brown sugar

## 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. 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 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. The mixture should be thick but add a little more milk if it's not pourable. Fold through the ground pecans.
7. Pour the batter into the tin and top with the whole pecans. Bake for 30-40 mins (all ovens are different but the sponge should be well-risen and spring back when touched)
8. Whilst the sponge is baking, make the toffee sauce.

- 150g dairy free butter
- 270ml dairy free double cream

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, mix together. Remove from the heat and allow to cool and thicken.

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

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

