

# Sticky Sweet Potato Sponge Pudding

---



**Author:** recipebyrosie

*Tender moist ginger sponge soaked in an indulgent ginger toffee sauce. It's comforting, sticky, delicious with notes of sweet warm spices and dark smoky molasses.*

---

## Ingredients

### Sponge

- 360g self rising flour
- 1 and 1/2 tsp baking powder
- 1/4 tsp bicarbonate soda
- 100g light brown sugar
- 120g dark brown sugar
- 360ml dairy free milk, room temp
- 1 tsp apple cider vinegar
- 80g dairy free yoghurt
- 120g sweet potato puree
- 60g black treacle or molasses
- 100g oil (vegetable or light olive oil)
- 2 tsp sweet cinnamon

### Toffee

- 100g light brown sugar
- 100g dairy free butter
- 120g dairy free cream

## Instructions

1. Line and lightly grease a 9 inch baking dish.
2. Preheat oven to 170 degrees C (Fan oven)
3. Mix milk and vinegar juice then pour into a large mixing bowl and add in the remaining wet ingredients.
4. Using a sieve, sift in the dry ingredients.
5. Gently mix until JUST combined.
6. Pour the batter into the tin and bake for 30-35 mins, or until golden and a toothpick inserted into the centre comes out clean and the sponge springs back when touched in the middle. (All ovens are different so if after 30 minutes your cake is still not cooked, carry on baking and check every 5 minutes until cooked. If your cake is browning too much on top lightly cover it with tin foil)
7. Whilst the sponge is baking make the toffee.
8. In a saucepan over medium heat add the sugar and butter. Heat until dissolved continuously stirring whilst bubbling. Pour in the cream and mix together. Leave to simmer for 5 minutes then set aside and leave to cool and thicken.
9. Once the cake is baked leave to cool for 15 minutes and then poke holes all over the cake ensuring you reach all the way down to the bottom of the pan.

10. Pour 3/4 of the toffee sauce over the pudding. Leave to set for 15 minutes before slicing and serving.

## Notes

All ingredients at room temp unless otherwise stated.

