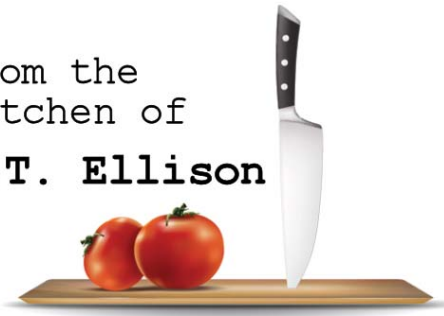


From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 8 oz fresh dates, stoned
- ✓ 1 ½ cups flour
- ✓ 1 tsp baking soda
- ✓ 6 tbsp unsalted butter (softened)
- ✓ ¾ cup caster sugar (AKA superfine sugar, Domino works well)
- ✓ 2 large brown eggs
- ✓ ¼ tsp ground pumpkin spice
- ✓ ¼ tsp ground cinnamon
- ✓ 2 tbsp Ovaltine or Hersey's chocolate powder
- ✓ 2 tbsp natural yogurt

Toffee Syrup

- ✓ ½ cup unsalted butter
- ✓ ½ cup Moscovado sugar (or you can use molasses and brown sugar, ¼ cup of each, to get the same taste and consistency)
- ✓ ½ cup double cream (Whole Foods will probably have imported double cream. If you can't find it, don't use all heavy cream, mix with regular)

Sticky Toffee Pudding

As a nod to both the royals and their adorable new baby boy, and my new UK release, here is my favorite British dessert. I scored this recipe whilst touring Scotland; we met up with some awesome Brits in Fort William, shared a few pints, and they shared their family recipe. It's DIVINE!

Directions

- Preheat oven to 350
- Butter and Flour a cake pan (Or cheat with Pam for baking, like I do!)
- Cook dates and baking soda in boiling water until soft, let stand for a few minutes.
- Cream butter, sugar, eggs and yogurt in a large bowl.
- Combine dry ingredients, add to the butter mixture
- Puree the dates and baking soda, add to the batter
- Pour into baking pan, cook for 35 minutes or until firm

Meanwhile, make the topping

- Over medium low heat, combine the butter and the sugar until smooth.
- Slowly add in the cream, stirring until its thick enough to coat the spoon.

Cut cake into squares, drizzle topping, and devour. Serve warm.

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

