



# English Sticky Toffee Pudding

Enjoy a delightful twist on a traditional English favorite.

2009 Pamela's Gluten-free Recipe Contest Runner Up recipe by Denise P.

**Yield:** 8-10 servings

## Ingredients

- 1 cup boiling water
- 10 oz pitted dates + 1 tsp baking soda
- 1-1/2 cups [Pamela's Baking & Pancake Mix](#)
- 1 tsp baking soda
- pinch of salt
- 4 oz soft butter (1 stick or 1/2 cup)
- 5 tbsp sugar
- 2 eggs
- 1 tsp vanilla
- Toffee Sauce:
  - 1/2 pint whipping cream
  - 1 cup light brown sugar
  - 4 oz butter

## Directions

Preheat oven to 350°.

Pour boiling water on dates and baking soda, and let sit for 5 minutes.

Grease and line a round spring form pan with wax paper. Beat sugar and butter until airy. Add eggs and vanilla and beat again until well mixed. Stir in Pamela's Baking & Pancake Mix, baking soda and salt with a spatula until well mixed. Add date mixture. Pour into spring form pan. Bake 30 minutes in center oven.

Let cool 5 minutes then invert onto a serving plate.

For the sauce, melt butter and sugar together then add cream and simmer while stirring for 3 minutes. Pour on the cake and serve with fresh whipped cream.

Whipping cream to serve.

How this recipe came to be: Sticky toffee pudding is an English favorite and lends itself to this gluten-free version exceptionally well. Thanks to Pamela's Baking & Pancake Mix, I came up with this. I have served this at dinner parties without even explaining it being gluten-free, it's a crowd pleaser! Thank you, Pamela!

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