British Sticky Toffee Pudding

**Cake:**

1 C dates, chopped

3/4 C water, boiling

1 tsp vanilla extract

1 C unbleached, all-purpose flour

1/4 tsp salt

1 tsp baking powder

1/2 tsp baking soda

2 eggs

1/4 C butter

1/2 C dark brown sugar

1/2 C milk

**Sauce:**

1/2 C butter

1 C dark brown sugar

1 C heavy cream

**Directions:**

1. Preheat oven to 325 degrees F. Grease six ramekins, an 8×8 square baking dish, or a loaf pan.
2. Soak the dates in the boiling water for about 20 minutes, then add vanilla. Meanwhile, mix the flour, salt, baking soda, and baking powder in a large bowl. In a separate bowl cream together the butter and sugar, then beat in eggs.
3. Fold one third of the flour mixture into the egg mixture, then one third of the milk. Repeat two more times until all ingredients are incorporated, then stir in dates and their liquid.
4. Divide the batter into the ramekins and bake for 20-25 minutes, or place batter in baking dish or loaf pan and bake for 45-50 minutes, until toothpick inserted in the center comes out clean.
5. For the sauce, melt the butter in a small saucepan over medium heat. Stir in the brown sugar until it dissolves. Take pan off the burner and add the cream, mixing well, then place back over heat and bring to a boil for a few minutes until it thickens. Allow to cool slightly.
6. To serve, place a piece of cake onto a plate, drizzle with a generous amount of sauce, and add whipped cream or vanilla ice cream. Serves 6.