

STICKY TOFFEE PUDDING WITH FROSTY DOG CARAMEL SAUCE

Chateau Morrisette, Floyd, Virginia | March 2016



This recipe from Chateau Morrisette was so popular, we are bringing it back this month by popular demand.

CHATEAU MORRISSETTE'S STICKY TOFFEE PUDDING WITH FROSTY DOG CARAMEL SAUCE

ACTIVE PREP: 20 minutes

TOTAL TIME: 45 minutes

SERVES: 6–8

PUDDING

8 Tbs (1 stick) unsalted butter, room temperature,
plus more for the pan

1 cup sugar

¼ cup (2 fl oz/59 ml) molasses

2 large eggs

1 Tbs (½ fl oz/15 ml) pure vanilla extract

1½ cup all-purpose flour, plus more for the pan

2 tsp baking powder

1 tsp cinnamon

Pinch of nutmeg

Pinch of kosher salt

8 oz (227 g) pitted dates, finely chopped
and soaked in warm water to reconstitute



Preheat the oven to 350°F (177°C). Butter and flour a 9-inch (23-cm) cake pan or individual ramekins.

In the bowl of an electric mixer, cream the butter and sugar. Add the molasses and mix well. Add the eggs, one at a time, beating well after each egg. Add the vanilla. Sift together the dry ingredients and add to the wet mixture in 2 batches. Mix until just combined. Add the dates and mix again for just a few seconds.

Pour the cake batter into the prepared cake pan or individual ramekins. Bake for 35–45 minutes, until set and a toothpick inserted in the center comes out clean.

CARAMEL SAUCE

1 cup (packed) light brown sugar

1 cup (8 fl oz/237 ml) Frosty Dog Ice Wine

¼ cup (2 fl oz/59 ml) heavy cream

4 Tbs (½ stick) unsalted butter

1 tsp vanilla extract

In a small saucepan, combine all the ingredients and bring them to a boil. Reduce the heat and boil for 3–5 minutes, until slightly thickened. The sauce will thicken as it cools.

The Sticky Toffee Pudding is best served warm with caramel sauce over the top. Serve with ice cream or fresh whipped cream if desired.