

## Sticky Toffee Pudding with Frosty Dog Caramel Sauce

*A Holiday Recipe from Chateau Morrisette, Louisa, Virginia*



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.

### CARAM-ALE 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 Caram-Ale sauce over the top. Serve with ice cream or fresh whipped cream if desired.