



# Sticky Date Cake

## ümami café

Executive Chef: Jon Pratt

### Ingredients:

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- Cake:
  - 8 oz. unsalted butter
  - 1 lb. pitted dates chopped
  - 2 tps. baking soda
  - 3/4 cup sugar
  - 4 eggs large
  - 2 1/2 cups flour (all purpose )
  - 1 tps. salt
  - 1 Tbs. vanilla
  - 3 Tbs. baking Powder
  - 1/2 cup date liquid (see below)
- Toffee Sauce:
  - 8 oz. butter unsalted
  - 1/2 cup heavy cream
  - 8 oz. brown sugar

### Preparation:

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- Preheat oven to 350°, butter and sugar coat ramekins or two 10 inch cake pans
- In a sauce pan place dates and just enough water to flood the dates but not cover. Simmer for 2 minutes.
- Remove from heat, add baking soda and set aside.
- Cream 1st butter with sugar and eggs One At a Time
- Fold in flour, salt, and 1st vanilla.
- Stir in baking powder and date cooking liquid.
- Fold in remaining dates.
- Pour into buttered and sugar dusted ramekins or cake pans.
- Cook for 15 - 20 min or until wooden skewer inserted into middle of cake comes out dry. Cakes should be slightly risen and golden brown on top.
- Make dousing sauce by combining 1/2 t vanilla, cream, brown sugar and second butter and simmering for three min. Drizzle while cake is still warm

### Serving:

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With whipped cream. This recipe will make 12-16, 4 oz. ramekins or 6-8, 8 oz. ramekins or 3-4, 16 oz ramekins or 1 10"-12" cake pan.