DOVE® Sticky Toffee Pudding Bites
RECIPE

DOVE® Sticky Toffee Pudding Bites



TIME	25 minutes
INGREDIENTS	16 items
MAKES	20 servings

These moist and yielding mini sticky toffee puddings are finished with DOVE® Milk Chocolate toffee sauce for an irresistible holiday dessert.

INGREDIENTS

Sticky Toffee Puddings:

- 1/3 cup boiling water
- 1/3 cup finely chopped pitted Medjool dates
- 1/2 tsp baking soda
- 2/3 cup all-purpose flour
- 1/2 tsp baking powder
- 1/4 tsp ground cinnamon
- 1/4 tsp salt
- 1/3 cup packed brown sugar

- 3 tbsp unsalted butter, softened
- 2 tbsp light (fancy) molasses
- 1 egg
- 1/2 tsp vanilla extract
- 2 tsp freshly grated orange zest
- 6 DOVE PROMISES® Milk Chocolate, finely chopped

Chocolate Toffee Sauce:

- 1/2 cup packed brown sugar
- 1/4 cup heavy or whipping (35%) cream
- 2 tbsp unsalted butter
- 1/4 tsp sea salt
- 1 tsp vanilla extract
- 6 DOVE PROMISES® Milk Chocolate, chopped

Instructions

1. Sticky Toffee Puddings: Preheat oven to 350°F. Grease and flour 20 mini muffin cups.
2. In small bowl, pour boiling water over chopped dates. Stir in baking soda. Let stand for 15 to 20 minutes or until cooled to room temperature.
3. Meanwhile, in medium bowl, whisk together flour, baking powder, cinnamon and salt.
4. In large bowl, using handheld electric mixer, beat together brown sugar and butter until light and fluffy. Beat in molasses. Beat in egg until incorporated. Beat in vanilla and orange zest.
5. Beat in half the flour mixture just until flour is moistened. Beat in date mixture (including liquid), then beat in remaining flour mixture. Do not overmix. Fold in chopped DOVE PROMISES® Milk Chocolate. Spoon batter into prepared cups.
6. Bake for 12 to 15 minutes or until tester inserted into center of bite comes out clean. Let cool in pan on wire rack for 10 minutes.
7. Chocolate Toffee Sauce: Meanwhile, in small saucepan set over high heat, stir together brown sugar, cream, butter and salt; stirring, bring to a boil. Reduce heat to medium. Continue to boil, stirring frequently, for 5 to 8 minutes or until sauce has thickened and darkened slightly. Stir in vanilla.
8. Remove from heat and stir in chopped DOVE PROMISES® Milk Chocolate. Let stand for 1 minute and stir until chocolate has melted.
9. Transfer sticky toffee pudding cakes to serving plate. Drizzle with toffee sauce.
10. Add a splash of bourbon, whiskey or brandy to toffee sauce in Step 8 if desired.

More Recipes Like This



DOVE® Dark Chocolate Pumpkin Shortbread Bars

Cooking time

40 minutes

Ingredients

14 items



DOVE Dark Chocolate Covered Candied Orange Peel

Cooking time

45

Ingredients

3 items



MINI ESPRESSO MOLTEN LAVA CAKES

Cooking time

10 mins

Ingredients

9 items



Dove Promises Shaken Latte

Cooking time

15 minutes

Ingredients

6 items

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