

Sticky Toffee Pudding

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/toffee-pudding-recipe-indian>

Ingredients:

- 1 cup stout beer preferably Guinness extra stout
- 1 teaspoon baking soda
- 6 dates large, pitted, 6 oz
- 6 tablespoons unsalted butter at room temperature
- 1 cup granulated sugar
- 1 1/2 teaspoons pure vanilla extract
- 3 large eggs at room temperature
- 2 cups all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 cup dark brown sugar packed
- 1 vanilla bean
- 16 tablespoons unsalted butter
- 1/2 cup heavy cream
- 2 tablespoons lemon juice freshly squeezed
- 1/4 teaspoon salt

Nutrition:

1. Calories: 1440 calories
2. Carbohydrate: 166 grams
3. Cholesterol: 375 milligrams
4. Fat: 81 grams
5. Fiber: 3 grams
6. Protein: 13 grams
7. SaturatedFat: 49 grams
8. Sodium: 980 milligrams
9. Sugar: 112 grams

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