

California Raisins MIDWEEK TREAT

WITH CHARLOTTE WHITE FROM RESTORATION CAKE

California Raisin Sticky Toffee Puddings

I wondered if it would be possible to make a Sticky Toffee Pudding using California Raisins in the place of the traditional dates. The very first time I tried a version of this recipe, it worked a treat and I knew that I was onto something!

The best part is that these can be made in a muffin tin! No special equipment required. Make them a day or two in advance if you like and re-heat until the sauce bubbles to serve.

INGREDIENTS:

For the pudding

110g	California Raisins (soaked in 80ml boiling water)
40g	unsalted butter
70g	muscovado sugar
1	egg
1	tbsp golden syrup
85g	self-raising flour
½ tsp	bicarbonate of soda
50ml	whole milk
½ tsp	vanilla extract

For the toffee sauce

85g	muscovado sugar
25g	unsalted butter
110ml	double cream
1 tbsp	golden syrup

YOU WILL NEED:

6x cavity deep muffin tin

Makes 6 individual puddings

Preheated oven 160°C / 325°F / Gas Mark 3

1. Soak California Raisins in boiling water overnight in a covered container before you start making the puddings. You want them plump, soft, and mashable!
2. To make the puddings, beat butter and muscovado sugar until creamy. You can use light or dark muscovado sugar for this recipe. Add the egg and golden syrup and incorporate into one smooth mixture.
3. Combine self-raising flour and bicarb in one small bowl and combine milk and vanilla extract in a jug.



Alternate gently folding the dry ingredients into the pudding mixture with adding the milk mixture. I find that adding half dry, followed by half wet, and repeating was slowly and gently enough.

4. Mash or blitz your soaked California Raisins using either a fork or a food processor to make a paste. Fold this paste gently into the pudding mix.
5. Grease a 6x cavity muffin tin using a kitchen towel soaked in cooking oil and pour the pudding mix almost to the top of each cavity. Bake in a 160°C pre-heated oven for 20 minutes until risen.
6. While the puddings are baking, you can prepare the Toffee Sauce. Weigh butter, muscovado sugar, and half of your double cream into a heavy bottomed saucepan and heat until the sugar has dissolved into the melted butter. Add the golden syrup and turn up the heat to medium, allowing the sauce to bubble for 2 minutes. Remove the sauce from the heat and stir in the remaining cream.
7. Once baked, allow the puddings to cool in the tin for 2-3 minutes before turning them out into an oven-proof dish. They should fall out easily if you have greased your tin sufficiently.

Pour half of the Toffee Sauce over the puddings and allow them to steep until you are ready to serve. Puddings can be soaked for up to 2 days in advance.

8. To serve, cover the dish with tin foil and heat for 10-15 minutes in a 160°C oven. Warm the remaining Toffee Sauce and pour this over the hot puddings.

