
Kona Coffee Sticky Toffee Pudding with Kona Coffee Crème Anglaise

Total time: 1 hr 33 min Yield: 8 servings

Ingredients

1/2 lb dates (about 1 1/4 cup), chopped
1/2 cup water
4 Tbsp 100% Kona coffee (instant freeze dried), divided
2 Tbsp honey
1/2 tsp baking powder
1/2 tsp baking soda
2 tsp vanilla
14 Tbsp unsalted butter, room temperature, divided
1 3/4 cup brown sugar, packed, divided
2 large eggs, room temperature
1 1/2 cup all-purpose flour
1 tsp sea salt
2 Tbsp brewed hot coffee, divided
1/2 cup cream
2 large egg yolks
1 cup heavy cream
1/3 cup granulated sugar

Prep Time: 30 min Cooking Time: 1 hr 3 min Total Time: 1 hr 33 min

Instructions

To make the pudding, preheat oven to 350°F and arrange a rack in the middle. Put dates in a large bowl. Boil the water and add 2 tbsp. Kona coffee then pour over dates. Add honey, baking powder, baking soda and vanilla, then let soak for 5 minutes.

While the dates soak, cream 8 tbsp. butter and 1 cup brown sugar in a bowl with a stand mixer fitted with a paddle attachment. Add eggs and beat until combined and smooth, then add all-purpose flour and sea salt. Stir in soaked date mixture and mix until combined.

Coat 8 ramekins or a pudding pan with butter and flour. Divide the batter evenly among ramekins and set them in a roasting pan. Pour simmering water into the bottom of the roasting pan until it reaches

halfway up the side of the ramekins or pan. Very carefully place the baking pan on the center rack of the oven. Bake for 40 to 50 minutes or until the center of each cake is just set and a toothpick inserted into the middle of each cake comes out clean.

To make the melt 6 tbsp. unsalted butter in a saucepan. Add $\frac{3}{4}$ cup brown sugar and 1 tbsp. Instant coffee dissolved in 1 tbsp. hot Kona coffee then bring to a boil. Boil for 2 to 3 minutes until mixture is velvety.

To make the Kona coffee crème anglaise whisk egg yolks, heavy cream, granulated sugar, 1 tbsp. Instant coffee dissolved in 1 tbsp. hot Kona coffee, and 1 tsp. Hawaiian vanilla in a small saucepan until smooth. Place saucepan over medium low heat for approximately 8 to 10 minutes and cook, stirring constantly until the mixture is hot, thickens slightly and the thermometer reaches 180°F. Remove from heat and allow to cool.

Serve cake warm with warm sauce. Top with Kona coffee crème anglaise sauce.

Source:

Suzanne Bearth, Kona Coffee Recipe Contest Winner: Professional Sweet – 1st Place