KIKKOMAN

Sticky Soy Toffee Pudding

Total time **60 mins** **60 mins** cooking time

INGREDIENTS

9 portion(s)

For cake:

200 g	Dates, roughly chopped
1 tsp	Baking Soda
200 g	Water
70 g	Butter, room temperature
50 g	Dark Brown Sugar
0.5 tbsp	Molasses
2	Eggs
1 tsp	Kikkoman Naturally Brewed Soy Sauce
150 g	Flour
2 tsp	Baking Powder

For Soy Butterscotch Sauce:

150 g	Brown Sugar
120 g	Cream
80 g	Butter
2 tsp	Kikkoman Naturally Brewed Soy Sauce

For Topping:

Mascarpone Cheese
Chopped Pecans (optional)

PREPARATION

Step 1

Remove the seeds from the dates and add boiled water over the dates and Kikkoman soy sauce.

Step 2

Mix the butter and brown sugar until it becomes creamy consistency.

Step 3

After adding the molasses and dates and egg, mix them.

Step 4

Add flour and baking powder and mix until the flour disappears. And shape them and bake in a 180-degree oven for 20 minutes.

Step 5

Prepare the soy caramel by adding sugar and the butter and cream. Put it into the pan with medium heat until become consistency. Then remove it from the heat and add soy sauce.

Step 6

Decorate the Toffee with Soy caramel(5) and mascarpone and pecans.