



Sticky Toffee Pudding with Cranberry Cream

Ingredients

- 8 ounces dates, pitted
- 2 tablespoons [Fustini's Espresso Balsamic Vinegar](#)
- 1 cup water
- ½ cup butter, softened
- 1 cup brown sugar
- 4 eggs
- 1 teaspoon [Fustini's Blood Orange Olive Oil](#)
- 1 ¼ cups self-rising flour
- 1 teaspoon baking soda

Sticky Sauce

- ½ cup butter
- 1 tablespoon [Fustini's Blood Orange Olive Oil](#)
- 1 cup brown sugar
- 2 cups heavy cream

Cranberry Cream

- 1 cup Heavy cream
- ¼ cup powdered sugar
- 3 tablespoons [Fustini's Cranberry Pear balsamic](#), reduced to half to make syrup, and then cooled

Directions

Step 1.

Preheat oven to 350° F. Prepare a spring form pan by spraying with a Fustini's Single Varietal Extra Virgin Olive Oil. Place dates in a small metal or ceramic bowl. Bring water and **Fustini's Espresso Balsamic Vinegar** to a boil and pour over the dates. Let dates soften for one hour. Process dates in a blender or food processor until smooth.

Step 2.

Cream together butter and brown sugar in a stand mixer fitted with the paddle attachment and then add eggs one at a time. Add the date mixture and the **Fustini's Blood Orange Olive Oil** and mix together. Whisk together flour and baking soda and add to the batter. Mix only until just combined. Pour batter into the prepared spring form pan and bake until set, 30 to 40 minutes. Let cool before removing spring form pan. Cut into slices and heat before serving.

Step 3. Sticky Sauce

Melt butter with the **Fustini's Blood Orange Oil** and the brown sugar. Whisk to combine over medium high heat. When the brown sugar has melted, pour in half the cream and stir with a wooden spoon until smooth and all the sugar has blended in. Add the rest of the cream and continue cooking until thickened. Keep warm.

Step 4. Cranberry Cream

Prepare the Fustini's Cranberry Balsamic Syrup. Place a large metal bowl in the refrigerator. When the bowl is very cold, pour in the cream and whisk until it starts to thicken, 1-2 minutes. Add the powdered sugar and continue whisking until just before hard peaks form. Fold in the Fustini's Cranberry Balsamic syrup. Keep refrigerated until ready to use.

To serve, cut the pudding into cake slices. Microwave for 20 seconds and place the slice on a serving plate. Spoon some of the Sticky Sauce over the top and add a dollop of Cranberry Cream on the side.