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Sticky toffee pudding a sweet treat from 4th & Swift

Atlanta favorite [4th & Swift](#) updates its menu online - fall favorites include Maple Leaf Farms duck confit, crispy Brussels sprouts & North Georgia apple salad, Tanglewood Farms pheasant breast and this sweet treat, Sticky Toffee Pudding. If you've never had Sticky Toffee Pudding, it's important to remember that pudding is the British word for "dessert." This dense, spicy date cake is just right for a harvest menu.

4th & Swift will be represented at [An Afternoon in the Country](#), a fundraising event for [Les Dames d'Escoffier](#) at Serenbe on Sunday, Nov. 7.



4th & Swift's Sticky Toffee Pudding

Serves: 12

Total Time: 35 Minutes

12 Medjool dates, pitted and chopped

1 cup water

1 teaspoon baking soda

9 tablespoons unsalted butter, softened, divided

¾ cup granulated sugar

1 egg

2 cups all-purpose flour

1 teaspoon baking powder

¼ teaspoon salt

2 cups light brown sugar

2 cups heavy cream

1. In a medium saucepan, combine the dates, water and baking soda and bring to a boil. Reduce heat and simmer 5 minutes. Set aside to cool. (This can be prepared up to one day ahead of time.)
2. When ready to bake, preheat oven to 350 degrees. Grease by a 9-by-13-by-2-inch baking dish with nonstick cooking spray.
3. In the bowl of a stand mixer with a paddle attachment, combine 5 tablespoons butter and granulated sugar and beat until fluffy. Add the egg and beat until just combined. Remove bowl from mixer.
4. In a small bowl, sift together flour, baking powder and salt. Add flour mixture and dates to the butter mixture and stir together until just combined. Spread the batter in the prepared pan, leveling the batter with an offset spatula. Bake 10 to 15 minutes, rotating halfway through, until a toothpick comes out clean.
5. While cake is baking, heat in a large saucepan the remaining four tablespoons butter, brown sugar and the cream and bring to a boil. Remove from heat and set aside until cake is finished baking.
6. Remove the cake from the oven. Poke holes in the cake and pour half the sauce over the cake. Keep the cake warm by returning it to the oven, heat off. Serve with additional sauce on the side.

[editorial]

