



EST  1996

MUSKOKA
Brewery

SHINNICKED STOUT STICKY PUDDING

INGREDIENTS FOR THE CAKE

1/2 CUP BOILING WATER	2 LARGE EGGS, ROOM TEMPERATURE	1/4 CUP COCOA POWDER
1 CUP PITTED DATES	3/4 CUP MUSKOKA BREWERY SHINNICKED STOUT	1/2 TEASPOON BAKING POWDER
1/2 CUP UNSALTED BUTTER, MELTED	1 TEASPOON PURE VANILLA EXTRACT	1 TEASPOON BAKING SODA
3/4 CUP DARK BROWN SUGAR, PACKED	1 1/2 CUPS ALL PURPOSE FLOUR	1/4 TEASPOON FINE SALT

INGREDIENTS FOR THE TOFFEE SAUCE

1/4 CUP UNSALTED BUTTER	1/4 CUP MUSKOKA BREWERY SHINNICKED STOUT	1 TEASPOON PURE VANILLA EXTRACT
1/2 CUP DARK BROWN SUGAR, PACKED		1 PINCH FINE SALT
2 TABLESPOONS CORN SYRUP	1/2 CUP 35% WHIPPING CREAM	FRESH WHIPPED CREAM, FOR TOPPING

DIRECTIONS FOR THE CAKE

1. Preheat the oven to 325(f) degrees. Lightly butter & flour six ramekins.
2. In a small bowl pour the boiling water over the dates, ensuring all the dates are submerged in the water. Let stand for 10 minutes to soften. Transfer to a food processor & puree until smooth.
3. In a large bowl whisk together the butter, brown sugar, eggs, stout & vanilla.
4. Sift in the flour, cocoa powder, baking powder, baking soda & salt until just combined.
5. Evenly divide batter amongst the six prepared ramekins.
6. Bake for 20 to 25 minutes, until the top bounces back to touch. Let cool slightly before removing from ramekin.
7. When ready to serve generously pour toffee sauce over cake & garnish with a dollop of whipped cream!

DIRECTIONS FOR THE TOFFEE SAUCE

1. Add butter, brown sugar, corn syrup, stout & cream to a saucepan. Bring to a boil until sugar is fully dissolved, about 2 minutes.
2. Remove from heat. Whisk in vanilla & salt.