



## STICKY TOFFEE WHOLE-WHEAT DATE CAKE

### INGREDIENTS

#### FOR THE CAKE:

14 Tbs butter (1  $\frac{3}{4}$  sticks), at room temperature, more for the pan  
8 ounces pitted dates, chopped  
1 Tbs fresh lemon juice  
 $\frac{1}{2}$  cup dried currants  
1 cup whole-wheat flour  
 $\frac{1}{2}$  cup plus 2 Tbs all-purpose flour  
1 tsp baking soda  
1 tsp ground cinnamon  
 $\frac{1}{2}$  tsp ground cardamom  
 $\frac{1}{4}$  tsp ground ginger  
 $\frac{3}{4}$  tsp fine sea salt  
 $\frac{3}{4}$  cup packed light brown sugar  
2 large eggs  
 $\frac{1}{2}$  teaspoon vanilla extract

#### FOR THE STICKY TOFFEE:

$\frac{1}{2}$  cup agave nectar  
 $\frac{1}{2}$  cup packed light brown sugar  
 $\frac{1}{4}$  tsp fine sea salt  
2 Tbs unsalted butter  
Fleur de sel

### INSTRUCTIONS

STEP 1: Make the cake: Heat oven to 325 degrees and butter an 8-inch square or 9-inch round cake pan.

STEP 2: In a small pot, combine dates, lemon juice and  $\frac{3}{4}$  cup/180 milliliters water. Bring mixture to a boil, then simmer gently until dates soften and start to fall apart, about 6 minutes. Add currants to the pot and set aside to cool completely.

STEP 3: While date mixture cools, stir together whole-wheat flour, all-purpose flour, baking soda, cinnamon, cardamom, ginger and salt.

STEP 4: Using an electric mixer, beat butter and brown sugar together on medium speed until light and fluffy, 3 to 5 minutes. Add eggs one at a time, mixing well after each addition and scraping down the sides of the bowl as needed. Mix in vanilla and cooled date mixture, followed by flour mixture.

STEP 5: Scrape the batter into the prepared pan, spreading evenly and smoothing the surface. Bake for 45 minutes, or until a toothpick inserted into the center comes out clean with just a few crumbs clinging to it.

STEP 6: Meanwhile, make the sticky toffee: In a small pot (you can use the same one you used for the dates), combine agave, brown sugar and salt. Bring to a simmer over medium heat, whisking to dissolve sugar. Once sugar dissolves and bubbles, remove from heat and swirl in butter.

STEP 7: When the cake comes out of the oven, spoon half the sticky toffee over it and let cool in the pan on a wire rack. (It will soak into the cake.)

STEP 8: When the cake has cooled completely and the remaining sticky toffee has thickened, spread it over the cake with an offset spatula. Sprinkle with fleur de sel and serve. Store, loosely wrapped, at room temperature for up to 2 days.

