

Mezcal Sticky Toffee Pudding

Recipe courtesy of Valerie Gordon

10 oz pitted dates, chopped
7 oz hot water
1 tsp baking soda
6 oz mezcal, divided
5 oz salted butter, divided and softened
2 oz golden brown sugar
7 oz sugar
1 tsp vanilla bean paste
2 large eggs
1 tsp kosher salt
1 tsp baking powder
7.5 oz AP flour (for a gluten free version, use buckwheat flour)
6 oz caramel sauce, homemade or store bought

Set the EGG for direct cooking without a convEGGtor at 350°F.

In a Dutch oven, heat the pitted dates and hot water the dates soften and break down, about two minutes. Stir in the baking soda and half of the mezcal; stir together, remove from the heat and set aside. Add the convEGGtor to the EGG for indirect cooking at 350°F.

While the date and mezcal mixture cools, combine 3 oz of butter and the sugars in a medium bowl. Add the vanilla bean paste and the eggs, and then add in the date/mezcal mixture until blended.

Add in the kosher salt, baking powder and flour; stir well until fully combined.

Generously grease a 10-inch Cast Iron Skillet with the remaining salted butter. Spread the batter into the skillet, add to the EGG and bake for 30 minutes or until the cake is golden brown and the center is just set.



Remove the cake from heat and pour caramel sauce over the top, allowing it to soak into the hot cake. While the cake is still hot, drizzle over the remaining mezcal.

Serve at room temperature topped with more caramel sauce and whipped cream.

