



Goey Toffee Cake with Toasted Pecan Ice Cream

Yield 6 Servings

Equipment: Sauce Pan, Mixer, 2"x6" Cake Pan, Ice Cream Machine

Goey Toffee Cake

6oz. Dates (Pitted)
1 ¼ C. Water
1tsp. Baking Soda
1 ½ C. All Purpose Flour
1tsp. Baking Powder
4oz. Butter
¾ C. Sugar
2 Eggs
1tsp. Vanilla Extract

Toffee Sauce

2 ½ C. Light Brown Sugar
3 ½ oz. Butter
1 C. Half&Half
½ oz. Brandy
1tsp. Vanilla Extract
6oz. Heath Bar Bits

Toasted Pecan Ice Cream

3C. Milk
1 Cinnamon Sticks
½ Vanilla Bean(Split&Scraped)
1 ½ C. Pecan Pieces
6 Eggs
1 C. Sugar
½ C. Sour Cream
½ T. Whiskey

Procedure:

Preheat 325*/Spray Cake Pan

Combine the dates and water in a saucepan and bring to a boil. Turn off heat and gradually add the baking soda (it will foam) and set aside.

Sift together the flour and baking powder. Cream the butter in the mixer bowl until fluffy, with the mixer running add half of the eggs and mix until incorporated. Add the rest of the eggs and vanilla and continue to mix until smooth. Starting with the flour mixture add in thirds opposite the dates in to the creamed mixture until all is combined and smooth.

Place equal amounts into prepared pan and bake for 40 minutes or until toothpick inserted comes out clean.

Toffee Sauce:



Combine the sugar, butter, half&half and brandy; boil for three minutes. Add the vanilla and heath bar bits and stir until almost smooth.

Preheat 400*

While warm ladle equal amounts into the cooked cakes and cook for five minutes or until bubbly and golden. Let cool to room temperature.

Toasted Pecan Ice Cream:

Preheat 350*

In a sauce pan bring the milk, cinnamon sticks and vanilla to a boil. While this is coming to a boil, toast the pecan pieces in the oven for 6-8 minutes. Toss them into the milk mixture. Turn off the milk and let rest for at least 10 minutes. Prepare a ice bath with a strainer. (Place one small bowl into a large bowl of ice, this is to cool the mixture down rapidly.) Bring the milk back to a boil with $\frac{1}{2}$ the sugar and the other $\frac{1}{2}$ of the sugar whisk into the egg yolks until lemony in color. When the milk comes to a boil liaison with the yolks and pour back into the sauce pan with the heat on low cook until slightly thick (2-3Min.) stirring with a spatula so not to create air bubbles. Pour through the strainer into the ice bath to cool the mixture down rapidly. Let cool and place in ice cream machine and process to manufactures specifications.