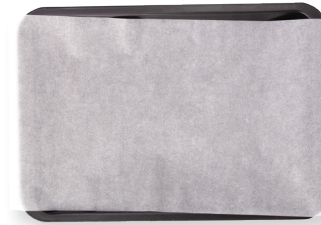




**1.** In a large bowl, cream together the granulated sugar (**bag 1**) and 115g of butter until light and fluffy. Add the egg and beat until combined.



**2.** Add the chopped dates and bicarbonate of soda (**bag 2**), and the fudge pieces (**bag 3**). Stir until evenly distributed. Gradually add the plain flour, dark brown sugar, salt, baking powder, and vanilla (**bag 4**), and mix thoroughly (you may need to use your hands to bring the dough together into a ball). Cover the bowl and refrigerate for at least 30 minutes.



**3.** Prepare 4 baking trays by lining them with the provided baking paper. (If you don't have 4 trays, bake the cookies in batches). Leave the lined trays to one side.



**4.** Once the mixture has chilled, preheat the oven to 180°C/160°C fan/gas mark 4. To ensure the cookies are evenly sized, weigh the cookie dough, and divide the weight by the number of cookies you want to make (this dough can make 14-18 cookies). Roll each piece of cookie dough into a round ball and put them onto the prepared baking tray(s) leaving plenty of room in between as they will spread.



**5.** Bake in the preheated oven for 12-15 minutes, until the edges begin to turn golden brown. Remove from the oven and leave to cool on the tray for 10 minutes before transferring to a wire rack to cool completely.



**6.** While the cookies are cooling, make the toffee sauce. On a low heat, put 25g of butter, and the demerara sugar and salt (**bag 5**), in a saucepan. Let the butter melt slightly, then add 55ml of double cream and stir continuously (be careful as the sauce will be hot).



**7.** When everything has combined and the sugar has dissolved, turn the heat up slightly, continuing to stir. Let the sauce bubble for one minute, or until it has thickened, then remove from the heat and stir for a few seconds. Pour the toffee sauce into a heatproof bowl or jug, and leave to cool.



**8.** Generously drizzle the toffee sauce over the cookies. While still in the sealed bag, crush the walnuts (**bag 6**) into smaller pieces with a rolling pin and sprinkle over the top of each cookie, if desired.

#### TOP TIP

Use baking paper in between layers of cookies when storing if you need to stack them, this will make them easier to separate.



SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
	<b>20 MINS</b> + 30 MINS CHILLING TIME	<b>12-15 MINS</b> PER BATCH	<b>14-18</b>

### IN THE KIT

**Bag 1:** 50g granulated sugar

**Bag 2:** 125g chopped dates,  
1 tsp bicarbonate of soda

**Bag 3:** 30g fudge pieces

**Bag 4:** 190g plain flour, 125g dark brown sugar, ½ tsp salt, ½ tsp baking powder, ¼ tsp madagascan vanilla

**Bag 5:** 55g demerara sugar, ⅓ tsp salt

**Bag 6:** 20g walnuts

4 x A4 baking paper

Butter measure

### YOU WILL NEED

140g (115g + 25g) unsalted butter softened

1 medium egg

55ml double cream

4 x baking trays

### STORAGE

Store in an airtight container  
in a cool, dry place.

### VIDEO

[Bakedin.co.uk/sticky-toffee-cookies](https://Bakedin.co.uk/sticky-toffee-cookies)

### INGREDIENTS

Plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), dark brown sugar (sugar, cane molasses), chopped dates (dates, rice flour), demerara sugar (sugar, cane molasses), granulated sugar, caramel fudge pieces (sugar, skimmed sweetened condensed **milk**, glucose syrup, fondant (sugar, glucose syrup), vegetable fat, stabiliser: pectin, thickening agent: sodium alginate, flavouring), **walnuts**, sodium bicarbonate, salt (salt, anti-caking agent: sodium ferrocyanide), baking powder ((raising agents: sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), wheat flour (calcium, niacin, iron, thiamin)), ground vanilla.

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1529kJ/361kcal
Fat	3.3g
of which saturates	0.5g
Carbohydrates	77g
of which sugars	55g
Protein	4.5g
Salt	0.93g

Allergens: For allergens see ingredients in **bold**.

May contain: **soya**.

Best before: see sticker. Store in a cool, dry place.

### SHARE YOUR BAKEDIN EXPERIENCE WITH US. . .



OR



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580g



# STICKY TOFFEE COOKIES

