

Sticky Mezcal Toffee Pudding

by Chef Valerie Gordon

If you have a sweet tooth and an appreciation for adult beverages, this Mezcal Pudding whipped up at The Alisal, is a treat not to be missed. Using a sturdy cast iron skillet, and a couple of Big Green Egg Cookers, noted chocolatier, Valerie Gordon, shares her simple, but oh-so-decadent recipe with you. Spoiler alert, it contains plenty of gooey caramel, a few flavorful dates and an ample helping of Mexican Mezcal, a spirit derived from the agave plant.



Ingredients

- 10 oz pitted dates
- 7 oz hot water
- 1 teaspoon baking soda
- 3 oz Mezcal
- 7.5 oz AP flour
- 1 teaspoon baking powder
- 1 teaspoon Kosher salt
- 5 oz salted butter, divided
- 7 oz sugar
- 2 oz golden brown sugar
- 1 teaspoon vanilla paste
- 2 large eggs
- 6 oz caramel sauce



Directions

Set the EGG for indirect cooking at 350°F/177°C. (Can be made in the oven at same temperature.)

In a small saucepan, heat the pitted dates and hot water over a medium flame until the dates break down, about two minutes. Stir in the baking soda and remove from heat.

Stir in the Mezcal and set aside.

While the Date and Mezcal mixture cools, sift together the dry ingredients into a small mixing bowl.

In the bowl of a standing mixer fitted with a paddle attachment, beat 3 oz of butter, sugars and vanilla paste on medium speed until light and fluffy. Add the eggs and mix until incorporated.

Add the Mezcal/Date mixture and beat on a low speed until fully combined.

Generously grease a 9-inch cake pan if baking in a traditional oven, or cast iron skillet if grilling, with the remaining salted butter.



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Directions

Spread the batter into the baking vessel for 45 minutes or until the center of the cake is just set.

Remove the cake from heat and pour caramel over the top, allowing it to soak into the hot cake.

Serve at room temperature.



For more traditional ranch recipes, visit [Alisal.com/recipes](https://www.alisal.com/recipes)