

Browned Butter, Sticky Date & Fresh Ginger Pudding with Browned Butter Caramel

**Gather
& Feast**

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Deeply caramelised edges, a soft and spongy centre, and a browned butter caramel that you'll want to pour over everything - this pudding is pure winter decadence and comfort. The secret weapon is the browned butter, which goes into both the batter and the caramel, giving the whole thing a rich, nutty depth. Sticky date pudding is already a classic, but add browned butter and fresh ginger to the mix and it provides the extra depth and cut through. Bake it in the oven for neat squares or use your slow cooker for those dramatic, deeply caramelised edges and a centre so soft and spongy it practically melts in your mouth. Serve the pudding warm topped with thick cold cream or vanilla ice cream and more of the browned butter caramel sauce.

SERVES 9-12 | **PREP TIME** 20 min | **COOK TIME** 30 min (oven) / 1 hr 30 min - 3 hrs (slow cooker)

INGREDIENTS

Pudding

- 250g pitted Medjool dates
- 250ml boiling water
- 1 teaspoon baking soda
- 180g salted butter, browned (100g for the pudding, remainder reserved for the caramel)
- 1 teaspoon vanilla bean paste or extract
- 1 tablespoon fresh ginger root, finely grated
- 150g brown sugar
- 1 large egg
- 150g plain (all-purpose) flour
- 1 teaspoon baking powder
- Pinch of sea salt

Browned Butter Caramel

- Remaining browned butter (reserved from above)
- 200g brown sugar
- 150ml thickened or pure cream



- 1 teaspoon vanilla bean paste or extract
- Pinch of sea salt

METHOD

1. **Soak the dates:** Place the dates in a large heatproof mixing bowl. Pour over the boiling water, add the baking soda, and stir briefly. Submerge the dates and set aside to soak and soften for 10 minutes, then mash thoroughly with a fork into a rough paste.
2. **Brown the butter:** While the dates soak, place the butter (evenly chopped) into a small saucepan over medium heat. The butter will melt, then begin to splatter as the water evaporates - this is normal. Once the splattering subsides, it will turn quiet and begin to foam; this is when browning begins. Using a sturdy spatula or flat wooden spoon, stir continuously, scraping up the browned bits from the bottom of the pan. Continue until the butter is a deep, rich brown with a roasty, nutty aroma. Remove from the heat and allow to cool slightly.
3. **Combine the pudding batter:** Add 100g of the browned butter to the date mixture, reserving the remainder in the saucepan for the caramel. To the date and butter mixture, add the vanilla, ginger, and brown sugar. Using a fork or whisk, stir to combine. Add the egg and mix again. Add the flour, baking powder, and pinch of salt, then fold in until just combined - do not overmix.
4. **Cook - Slow Cooker:** Grease the base and lower sides of the slow cooker bowl with butter or a neutral oil. Pour in the batter and cook on HIGH for 1 hour 30 minutes, or on LOW for 3 hours. Do not place a tea towel under the lid - the steam is what gives the pudding its soft, spongy centre. The edges will become deeply caramelised while the centre remains tender.
5. **Cook - Oven:** Preheat your oven to 180°C / 350°F. Grease an 8x8 inch (20x20cm) baking tin. Pour the batter into the prepared tin, spreading it to the edges. Bake for 30 minutes, or until a skewer inserted into the centre comes out with just a few moist crumbs.
6. **Make the browned butter caramel:** While the pudding cooks, make the caramel. To the saucepan with the remaining browned butter, add the brown sugar, cream, vanilla, and salt. Stir to combine, then place over medium heat. Bring to a simmer, then reduce the heat to low and simmer gently for about 10 minutes, stirring occasionally, until the caramel is smooth and slightly thickened. It will thicken further as it cools. Set aside until ready to serve.
7. **Serve:** Once the pudding is cooked, pour approximately one-third of the warm caramel directly over the hot pudding and allow it to soak in. For the oven version, cut into 9-12 squares. Serve with thick cold cream or vanilla ice cream, with the remaining caramel drizzled generously over the top.

NOTES

Browning the butter: Don't rush this step - the browned butter is the backbone of both the pudding and the caramel. Pull it off the heat as soon as it reaches a deep amber colour, as it can go from browned to burnt very quickly. The browned bits on the bottom of the pan are full of flavour; make sure to scrape them in.

One pot, two uses: The same saucepan used to brown the butter goes straight to the caramel - this is intentional. Those residual browned bits add depth and flavour to the sauce, so don't wash the pan in between.

Dates: Medjool dates are strongly recommended for their soft, caramel-like flesh. Dried Deglet Noor dates can be used in a pinch, but they are drier and less flavoursome - if substituting, soak them for a few extra minutes and ensure they are fully mashed.

Ginger: Freshly grated ginger is important to the flavour of this pudding and beautifully cuts through the richness of this dessert. Ground ginger is not a direct substitute - if using, reduce the quantity to 1 tsp as it is more concentrated.

Slow cooker vs oven: Both methods produce a delicious result. The slow cooker gives a particularly soft, steamed centre with more dramatically caramelised edges. The oven version is slightly firmer and easier to slice into neat squares for serving.

Tea towel note: Unlike some slow cooker cake recipes, do not place a tea towel under the lid here - the moisture is intentional and contributes to the pudding's texture.

Make ahead: Both the pudding and caramel can be made ahead. Store separately in the fridge for up to 3 days. Reheat the pudding in a low oven (150°C / 300°F) covered with foil, and warm the caramel gently on the stovetop before serving.

Serving suggestion: The contrast of warm pudding, hot caramel, and cold thick cream or ice cream is key to this dessert - serve immediately once plated.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/browned-butter-sticky-date-fresh-ginger-pudding-browned-butter-caramel>

Let me know if you make the recipe! x @gatherandfeast