NDM MARKET

Deals of the Month!



Ulker
Tea Biscuits 1 KG
$3.99



Tide
Simply OXI + Ultra Stain Release 94 OZ
$8.99



Sy Mep
Garlic & Clam, Black Pepper & Beef Multi 4/120 G
$4.99

$1.99
Gamesa Animalitos 16 OZ





KUKI Orejitas Cookies 350 G
$3.79



Juanitas
Hominy 110 OZ
$4.99



YOPOKKI
Sweet & Spicy, Rose, Hot & Spicy, Cheese Pouch 280, 240 G
$2.49



Goldkili
Ginger Drink 12 OZ
$4.99



Iberia
Yellow Rice 3.4 LB
$7.99



Sung Gyung Seaweed
Olive & Green Tea, Perilla Oil, Gopchang, Jaerae 16 PK
$5.99

WANT MORE SAVINGS?

Visit us at www.ndmmarket.com/weeklyad

Pumpkin Cake

Sticky Toffee Pudding Inspired

Make this recipe with us!



12 Servings 80 Minutes

INGREDIENTS

8 ounces Medjool dates, chopped
3/4 cup whole milk
1 teaspoon baking soda
2 sticks unsalted butter, softened
1/2 cup light brown sugar
2 large eggs, room temperature
1 teaspoon vanilla extract
2/3 cup pumpkin purée
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 teaspoons pumpkin pie spice
1/2 cup unsalted butter
3/4 cup dark brown sugar
3/4 cup heavy cream
pinch of salt
1 teaspoon vanilla extract
1/4 teaspoon cinnamon

DIRECTIONS

1. Preheat oven to 350°F (175°C). Grease and line an 8-inch square pan with parchment paper.
2. Place chopped dates in a medium heatproof bowl. Bring the milk to a boil, then immediately pour it over the dates. Stir in the baking soda and let it sit to soften while you prepare the rest.
3. In a large mixing bowl, cream together the softened butter and light brown sugar until light and fluffy.
4. Beat in the eggs one at a time, then stir in the vanilla extract. Add the pumpkin purée and the date mixture to the bowl. Mix until fully combined.
5. In a separate bowl, whisk together the flour, baking powder, salt, and pumpkin pie spice. Gently fold the dry ingredients into the wet mixture until just combined.
6. Spread batter evenly into the prepared pan and bake for 30 to 35 minutes, or until a toothpick inserted in the center comes out clean.
7. While the pudding bakes, melt the butter in a medium saucepan over medium heat. Stir in the dark brown sugar, heavy cream, cinnamon, salt, and vanilla.
8. Bring to a gentle simmer, whisking constantly, until smooth and slightly thickened, about 5–7 minutes. Remove from heat.
9. Let the pudding cool for about 10 minutes. Poke holes across the top with a skewer or fork. Pour some of the warm toffee sauce over the pudding to soak in.
10. Slice into squares or spoon into bowls, topping each portion with extra toffee sauce. Serve warm with a scoop of vanilla ice cream for the full experience.

NDM Highlights



KKS
Honey Lemon, Honey Citron Tea 1 KG
$6.49



Lee Kum Kee
Hoisin Sauce, 20 OZ
$2.99



Orion Turtle Chips
Corn, Truffle, Seaweed, Choco Churros 160 G
$3.49



123
Vegetable Oil
1 Gal
$10.99



Suero Oral
Straw./Ban., Unflavored, Apple, Cherry, Grape, Lemon, Mango, Coconut, Peach, Horchata, Pineapple, Watermelon, Orange Passion Fruit 1 L
$2.29