



DATE CAKE

Cake is great and Medjoul dates are great - so why not add them together? This is a simple recipe for a sweet treat and you can eat it with ice cream or whipped cream too!

INGREDIENTS

180g dates, stones removed and chopped

200g dark brown soft sugar

55g butter or margarine

250ml boiling water

220g self-raising flour

1 teaspoon bicarbonate of soda

2 teaspoons vanilla extract

INSTRUCTIONS

1. Preheat the oven to 200°C (gas mark 6). Grease and flour a 23x13cm loaf tin.

2. In a large bowl, combine dates, brown sugar, margarine and boiling water. Let it stand for 15 minutes. Stir in flour, bicarbonate of soda and vanilla. Pour batter into prepared tin.

3. Bake in the preheated oven for 45 minutes. Allow to cool.