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.