

FML

Food's my life!

Date Cake

3 ¾ cups chopped dried, pitted dates
2 cups boiling water
2 tsp baking soda
1 cup chopped cashew nuts
250g softened, unsalted butter
1 cup caster sugar
2 tsp vanilla extract
2 eggs at room temperature, lightly whisked
2 heaped cups of sifted self-raising flour

1. Line a 22 x 22cm square cake tin with baking paper and preheat oven to 160 degrees Celsius
2. Place dates in a large bowl and add the water and baking soda. Combine ingredients together and leave to cool slightly on your benchtop while you make the cake batter.
3. In a large mixing bowl, cream butter and sugar together until pale, light and fluffy
4. Add the vanilla extract and eggs, then use a spatula to stir the mixture until all ingredients are incorporated
5. Next, add the cooled date mixture and stir to combine all ingredients thoroughly
6. Fold in the flour and finally – the cashew nuts
7. Pour cake batter into prepared pan, and bake approximately 60 minutes or until a skewer in the middle of the cake comes out clean
8. Allow cake to cool on a wire rack
9. Slice and serve with extra butter, or serve warm with custard or vanilla ice cream