

# FML

*Food's my life!*

## Easy Date Loaf

1 cup water  
2 tbsp butter  
1 tsp vanilla extract  
½ cup brown sugar  
1 ½ cups chopped dates (I prefer medjool dates)  
1 cup plain flour  
2 tsp baking powder  
1 egg lightly beaten

1. Preheat oven to a moderate temperature (170 degrees Celsius) and line a 24x13cm loaf tin with baking paper
2. In a small saucepan, place water, butter, vanilla, sugar and dates. Bring to the boil and simmer for 2-3 minutes until mixture has broken down and thickened slightly. (You can also use a fork to mash the dates slightly, helping them to break down a little)
3. Allow the date mixture to cool slightly, then mix in egg
4. In a large bowl, combine flour and baking powder and use a whisk to thoroughly combine the two together
5. Add the date mixture and stir until just combined
6. Pour into prepared loaf tin and bake for 40-50 minutes, or until a skewer inserted into the middle comes out clean
7. Allow loaf to cool, or tuck in as is – warm date loaf with a spread of butter is so so good!