



Medjool Date Cake

Overview

Difficulty: Medium

Servings: 6 in a 500g Loaf,
12 when piped to a mould

Preparation Time: 50 mins

Cooking Time: 20-40 mins

Ingredients

100g Medjool Dates – Skin Peeled and
Chopped

65g Softened Unsalted Butter

100g Dark Brown Sugar

145g Self-raising Flour

5g Baking Soda

75g Whole Eggs

50g Chopped Walnuts

Step 1.

Preheat the oven to 180°C in '4D Hot Air' mode.



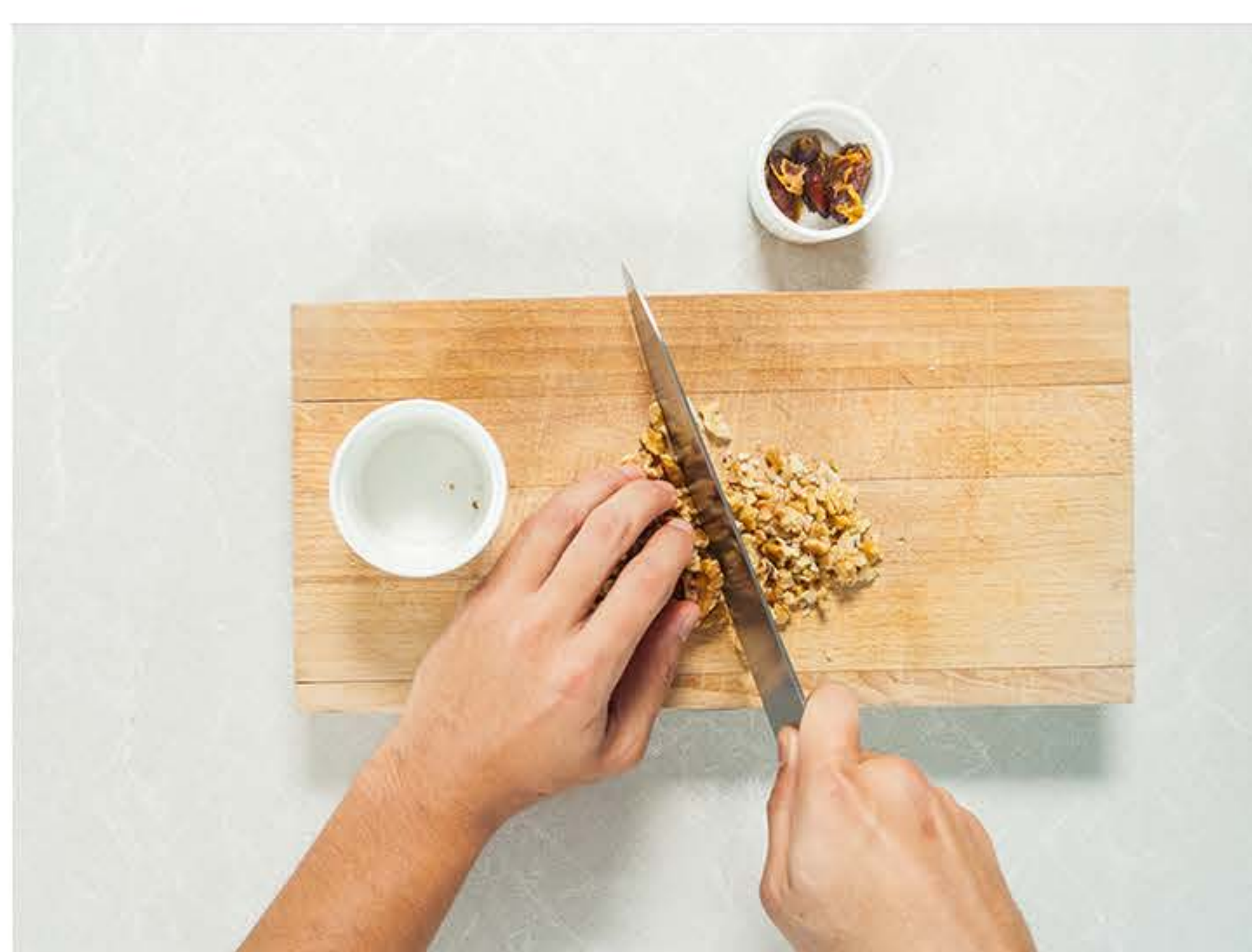
Step 2.

Blanch the dates for about 3 minutes in boiling water.



Step 3.

Peel the skin off the dates and chop the walnuts.



Step 4.

Cream butter and sugar till they become light and fluffy. Next, add eggs and mix them well.



Step 5.

Fold flour and baking soda in to the mixture.



Step 6.

Add dates and walnuts and mix them evenly. Do not overmix.



Step 7.

Pipe the mixture into the mould and bake for 15-20 minutes. If baked in a tin mould, grease the mould with butter and coat it with flour, and bake it for 30-40 minutes.

