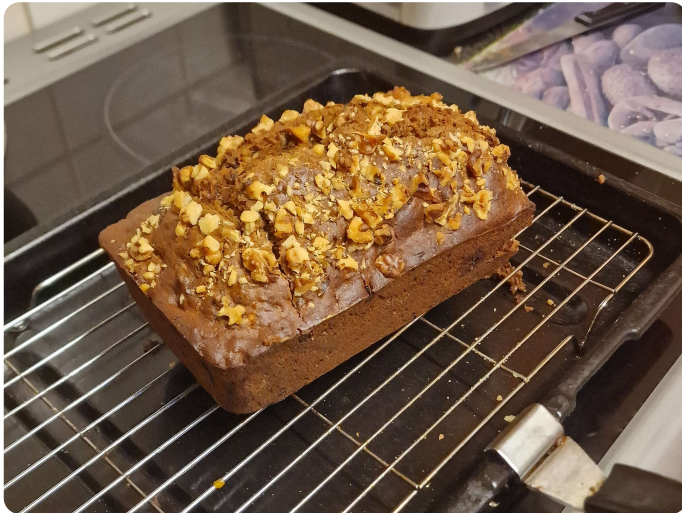




British Date and Walnut Loaf Cake

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

This date and walnut cake is an easy recipe to follow and its great for any occasion Its a very moist loaf cake which works well when cut into slices and buttered It keeps very well in an airtight container but it usually doesnt last longer than a day in my house before its all gone

Ingredients

- - 4 ounces pitted chopped dates - 2 ounces margarine - 1 cup boiling water - 1 teaspoon baking soda - 8 ounces self-rising flour - 6 ounces brown sugar - 2 ounces chopped walnuts - 1 large egg
- beaten

Instructions

1. Place dates and margarine in a bowl with boiling water and baking soda. Gently mix with a wooden spoon until margarine has melted and dates are plumped up. Let cool to room temperature
2. at least 30 minutes. Preheat the oven to 325 degrees F (165 degrees C). Line a 2-pound loaf pan with parchment paper. Combine flour
3. brown sugar
4. and walnuts in a separate bowl. Add to bowl with the date mixture. Mix well with a wooden spoon. Add egg and mix in. Spoon mixture into the prepared pan. Bake in the preheated oven until a toothpick inserted into the center comes out clean
5. 60 to 75 minutes. Let cool on a wire rack. Cook's Note This cake freezes very well and can be made in advance. I have found this recipe is perfect when baked in a metal loaf tin rather than a silicone one. Silicone loaf tins can sometimes lose shape
6. and the cake mixture may spill out over the sides. I prefer to use the loaf pan liners readily available in supermarkets
7. dollar stores
8. and kitchen specialty shops. I've purchased from different shops
9. and all have been of the same excellent quality; the only difference has been the cost.