



Queen Elizabeth Cake I

Savannah · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

A scrumptious date nut cake that is truly fit for a queen It is crowned with a broiled coconut topping

Ingredients

- - 1 cup boiling water - 1 cup dates
- pitted and chopped - ¼ cup butter
- softened - 1 cup white sugar - 1 egg - 1 teaspoon vanilla extract - 1 ½ cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon baking powder - ½ teaspoon salt - ½ cup chopped walnuts - 1 cup flaked coconut - ? cup packed brown sugar - 6 tablespoons butter - ¼ cup cream

Instructions

1. Pour boiling water over dates in a small bowl
2. and let stand until cool. Measure flour
3. baking powder
4. soda
5. salt
6. and nuts into a small bowl. Stir to mix. Cream 1/4 cup butter or margarine and white sugar together in a mixing bowl; beat in egg and vanilla. Add flour mixture to creamed mixture in three parts alternately with date mixture in two parts
7. beginning and ending with dry mixture. Spread batter into a greased 9 x 13 inch pan. Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes
8. or until an inserted wooden pick comes out clean. To Make Topping: Mix coconut
9. brown sugar
10. 6 tablespoons butter and cream in a small saucepan over medium heat. Boil for three minutes. Spread over warm cake
11. and brown under broiler.