

Date Nut Loaf Cake

Savannah · 29/09/2024

**Prep Time**

10 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

An easy and quick date nut loaf served with a warm brown sugar sauce

Ingredients

- - 1 cup dates
- pitted and chopped - 1 cup water - ½ cup butter - 1 cup white sugar - 1 teaspoon baking soda - 1 ½ cups all-purpose flour - 1 egg
- beaten - 1 teaspoon vanilla extract - 1 cup chopped walnuts - ¼ cup butter - ? cup heavy cream - ½ cup brown sugar

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan. In a saucepan over medium heat
2. bring dates and water to a boil. Stir in 1/2 cup butter and 1 cup sugar until melted. Remove from heat and stir in baking soda. Let cool for 10 minutes. Place date mixture into a large bowl. Blend in flour
3. eggs and vanilla. Stir in chopped walnuts. Pour batter into prepared pan. Bake in the preheated oven for 50 to 60 minutes
4. or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes
5. then turn out onto a wire rack and cool completely. Serve slices with Warm Sauce. To make Warm Sauce: In a saucepan over medium heat
6. combine 1/4 cup butter with cream and brown sugar. Heat
7. stirring constantly
8. until mixture boils and sugar is dissolved.