

FABULOUS DATE CAKE

INGREDIENTS

- 1 Cup Chopped Dates
- 1 Cup Boiling Water
- 1 tsp Baking Soda
- 25g Butter
- $\frac{3}{4}$ Cup Sugar
- 1 Egg, beaten
- 1 Cup Plain Flour
- 1 tsp Baking Powder

TOPPING INGREDIENTS

- $\frac{3}{4}$ Cup Brown Sugar
- 60g Butter
- 1 Cup Desiccated Coconut
- 1 Tbsp Milk

MIXING AND BAKING

1. Preheat the oven to 180°C.
2. Place the dates, boiling water and baking soda in a large saucepan and simmer for a few minutes.
3. Add butter, sugar, and vanilla essence to warm date mixture. Stir until butter has melted and sugar dissolved.
4. Add Egg followed by sifted flour and baking powder.
5. Pour into a square or round 20cm greased tin and bake for approximately 30 minutes.
6. While the cake is baking, prepare topping.
7. Put all ingredients in a saucepan and cook over low heat until bubbling.
8. Remove cake from oven (after the 30 minutes baking time), carefully spread mixture on top, then return to the oven for 15 minutes or until golden and just firm.
9. Sprinkle cooled cake with icing sugar before serving.