

Date loaf

Ingredients

1 kg Dates

1 Litre Boiling water

25g Bicarb

900g Sugar

900g S.R Flour

200g Butter

225ml Eggs

2 teaspoons vanilla essence

Method

1. Preheat oven to 200°C degrees.
2. Spray oil on 6 tins then place a strip of baking paper on the bottom of each tin.
3. Cream the butter, sugar and vanilla essence then add the eggs slowly.
4. Meanwhile boil the water and add the dates and bicarb to the boiling water, set aside.
5. Add the flour to the creamed butter mixture then the dates, stir to combine.
6. Place even amount of mixture into the tins.
7. Bake for 25 to 30 minutes.-

