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Delicious date and walnut loaf cake

Recipe by: [wakeylass](#)

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Easy

 Ready in **1 hour 20 mins**



Picture by: [wakeylass](#)

This is an easy recipe to follow and it's great for any occasion. It's a very moist loaf cake, ideally cut into slices and buttered. It keeps very well in an airtight container - it usually doesn't last longer than a day before it's all gone!

Ingredients

Serves: **8**

110g (4 oz) chopped dates

55g (2 oz) margarine

225ml boiling water

1 teaspoon bicarbonate of soda

225g (8 oz) self raising flour


55g (2 oz) chopped walnuts


170g (6 oz) brown sugar


1 egg, beaten


Preparation method

Prep: **10 mins** | Cook: **1 hour** | Extra time: **10 mins**

1.  Place dates and margarine in a basin with boiling water and bicarbonate of soda. Gently mix with wooden spoon to ensure all margarine has melted and dates plump up. Allow to cool.

2.  In mixing bowl, combine self raising flour, walnuts and sugar, then add to cooled basin of dates, margarine, water and bicarb. Mix well with wooden spoon and add beaten egg. Spoon mixture into a lined 900g (2 lb) loaf tin.

3.  Bake for 60 to 75 minutes depending on oven at 170 C / Gas 3 / Fan 150 C.

4.  Leave to cool on a wire rack. Slice and spread with butter - or eat without, it's up to you.

Freezing tip

This cake freezes very well and a batch can be made in advance.

Tip

I have found this recipe is perfect when used with a metal loaf tin, rather than a silicone one. As silicone loaf tins can sometimes lose shape and the cake mixture may spill out over the sides.

Tip

I much prefer to use the loaf tin liners that are readily available from supermarkets, pound shops and kitchen specialists shops. I've purchased from different shops and all have been the same excellent quality,

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the only difference has been the cost!

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