

Sticky Date Cake

6oz chopped dates
250ml boiling water
2tsp bicarbonate of soda
3oz margarine
5oz muscovado sugar
2 eggs
2 tbsp golden syrup
1 tsp vanilla essence/extract
8oz plain flour



Sauce

4oz muscovado sugar
3oz margarine
150ml cream

Method

- Line & grease a 27x18 tray or similar tin.
- Soak chopped dates in the hot water for 15mins. Mix well and add the bicarbonate of soda
- Cream the margarine & sugar till fluffy. Gradually add the eggs
- Add all other cake ingredients and mix well.
- Pour the mixture into lined tray.
- Bake for 20-25 mins on gas 5 or 170 fan oven.
- Leave to cool in tin.
- Boil all sauce ingredients gently until smooth consistency.
- Pour half the sauce over the cake and the rest served with cake.