

Date Cake

with a Carmel Sauce

Ingredients

For the Cake

- 250 gm - Chopped Dates
- 250 ml - Hot Water
- 1 tsp - Bicarbonate Of Soda (Baking Soda)
- 300 gm - Flour
- 1/2 tsp- Salt
- 1 tsp - Baking Powder
- 75 gm - Unsalted Butter Room Temperature
- 250 gm - Sugar
- 1 tsp - Vanilla Essence/Flavoring
- 1 - Egg

For the Caramel Topping

- 5 tbsp - Dark Brown Sugar
- 2 tbsp - Unsalted Butter
- 2 tbsp - Thick Cream (Crème Fraîche)

Directions

- Preheat the oven to 190 degrees C.
- Prepare cake loaf tin - line it completely with baking paper, and allow the paper to come over the edges, making removing the cake from the tin easier.
- Chop the dates and soak them in the hot water with the bicarbonate of soda. The dates will puff up and become soft.
- Whisk together flour, salt, and baking powder in a small bowl and set aside.
- In another bowl, cream butter and sugar together until light and fluffy. Add the egg and vanilla. Then add the flour mixture and mix until just combined. Add the dates and water to the mixture, mix well, and pour into the prepared loaf pan.
- Cook for about 1 hour until the center is set. To test doneness, insert a toothpick or paring knife into the center of the cake; when it comes out clean, the cake is done.
- When the cake is done, prepare the caramel by mixing the brown sugar, butter, and crème fraîche in a small pot. Cook on a low flame until the mixture has come to a boil; stir constantly for 3 minutes.
- When the caramel has cooled down slightly but is still fairly liquid, spread it on the cake with a spatula.
- Let it cool completely, then take it out of the tin, slice it, and enjoy.

