

Queen Elizabeth Cake Class 110

Ingredients

- 150g chopped dates
- 250 ml water
- ½ tsp bicarbonate of soda
- 110g butter
- 80g light brown soft sugar
- 200g plain flour
- 1 tsp baking powder
- 60g toasted chopped walnuts
- 1 tsp vanilla extract
- 1 egg
- 1 pinch of salt

Frosting

- 70g butter
- 165g soft brown sugar
- 90g coconut
- 80 ml single cream

Method

- Pre heat oven to 180 C (350 F)
- Line the bottom of a 23cm round springform pan with parchment and grease and flour the sides.
- Put the dates, water and bi carb soda into a pan and bring to the boil. Simmer for 3 minutes and stir frequently.
- Mix the flour, baking powder and salt. Set aside.
- Cream the butter, sugar and vanilla. Add the egg and beat until smooth and creamy.
- Alternately add the date mixture and dry ingredients. Add the nuts and stir until combined.
- Pour into the cake pan and bake for approximately 30 minutes and until a skewer comes out clean.
- Preheat the grill.

Frosting

- Put all the frosting ingredients into a pan, bring to a boil and then simmer gently for 2 minutes.
- Carefully spread the frosting evenly over the cake and then grill for 2 -3 minutes or until the frosting is a light golden brown.
- Leave to cool slightly before carefully removing the cake from the tin.

