



SKYE BLUE

Kitchens

DATE LOAF

Preheat oven to 160°C

Grease and line bottom and sides of a 23cmx10cm loaf tin

What you Need:

260g of The Baking Bag mix

1 ½ cups of chopped dates

¼ cup soft brown sugar

150g butter (note 1)

¾ cup milk (note 1)

¾ cup of water

1 egg (room temp)

Zest and juice of 1 orange

1 tsp vanilla essence/paste

2 tsp baking powder

¼ tsp baking soda

2 tsp cinnamon + 1 tsp ginger



To Make:

In a saucepan add the chopped dates, water, orange juice and zest. Simmer for 5-10 minutes until almost evaporated. Stir in the milk then set aside. In a separate bowl add the baking bag mix, spices, baking powder and baking soda. Mix well together.

In a large bowl cream together the butter and sugar. Add the egg, whisk together then add the vanilla and stir.

Add the date mix into the creamed butter and sugar, stir together. Next fold through the flour mix until combined.

Pour into the tin, bake for 1 – 1 ¼ hours approx or until a cake skewer comes out clean (ovens will vary). Leave in the tin for about 30 minutes before turning out onto a rack to completely cool.

Notes:

1. For dairy free use Olivani and non dairy milk of choice.

Tip: This loaf freezes well. Cut into slices and individually wrap then pop into the freezer.

*Adapted from Chelsea Winter's date loaf recipe.