

Sticky Medjool date cake



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Preparation 25 mins | Cooking 1 hour | Serves 8

This moist cake is delicious served for dessert with ice-cream or yoghurt.

400g fresh Medjool dates, stoned and roughly chopped
(+ a few extra, to serve)

$\frac{3}{4}$ cup water

2 tsp instant coffee powder

1 tsp bicarbonate of soda

75g butter, cubed and at room temperature

$\frac{3}{4}$ cup caster sugar

1 tsp vanilla extract

2 free range eggs

1 $\frac{1}{2}$ cups self-raising flour, sifted

Maple syrup, for drizzling

STEP 1 Preheat oven to 180°C/160°C fan-forced. Lightly grease and line a 20cm round cake pan with baking paper. Combine dates, water and coffee powder in a medium saucepan. Bring to the boil over medium heat and simmer, stirring occasionally, for 4-5 minutes until dates are soft and liquid is absorbed. Remove from heat and using a wooden spoon, stir in bicarbonate of soda and butter. Set aside for 10 minutes to cool.

STEP 2 Transfer date mixture to a large mixing bowl. Using a large metal spoon, stir in sugar and vanilla. Add eggs one at a time, mixing well after each addition. Gently fold in sifted flour until well combined. Spoon mixture into prepared pan. Bake for 55-60 minutes or until cake is cooked through when tested with a skewer. Stand in pan for 10 minutes then turn onto a wire rack to cool.

STEP 3 Top with a few extra sliced dates, drizzle with a little maple syrup, slice and serve.