

Sticky Toffee Cake

Ingredients

200g Dates

200ml Water

84g Margarine

200g Soft Brown Sugar

2 eggs

450g Plain Flour

1 tsp Baking Powder

½ tsp Bicarbonate Soda

Method

1. Put dates in a pan with water. Simmer over a low heat for 10-15 minutes until soft and water has evaporated.
2. Cream together margarine and sugar until pale and fluffy.
3. Lightly beat the eggs and add to the mixture.
4. Add flour, baking powder, bi-carb. into the mixture
5. Add date puree at the end and mix well.
6. Bake Gas No 4/ 175c for 30 mins approx.