

Mandy's Date and Nut Loaf



Prep: 15 minutes



Bake: 50 minutes



Serves: 8



Ingredients

- 1 cup chopped dates
- ½ cup sugar
- 2 cups self raising flour
- 2 Tbsp butter
- 1 egg
- ½ cup walnuts (or almonds)
- 1 ½ cups boiling water

Cooking steps

1. Preheat oven to 190°C
2. In a bowl pour boiling water over chopped dates
3. In a separate bowl cream butter and sugar
4. Add egg, nuts and flour
5. Pour water and dates in when cooled
6. Pour mixture into cylinder baking tins $\frac{3}{4}$ of the way, leaving the space for it to rise
7. Bake for 50 minutes at 190°C

TIP

If you don't have a nut roll tin you can use a washed/clean baked bean tin. Simply grease or line with baking paper.