

TIM FARMER'S COUNTRY KITCHEN

DATE & PECAN CAKE

English Recipe

*3/4 cup hot water
1/2 cup dates, chopped small
1/2 teaspoon baking soda
1/3 cup butter, softened
1 cup sugar
1 egg
1/2 teaspoon vanilla
1/4 teaspoon salt
1/2 teaspoon baking powder
1 cup flour*



Add dates and baking soda to hot water and let sit. In stand mixer, add butter and sugar and cream together. Add in rest of ingredients and pour in date/water mixture. Mix until all combined and cake batter is formed. Pour into a greased 9x9 pan and cook at 350 degrees for 30-35 minutes.

*1 tablespoons butter
1 tablespoon heavy whipping cream
2 1/2 tablespoons brown sugar*

Melt all ingredients together over medium low heat when cake has only 5 minutes left. Remove cake from oven and pour butter mixture overtop, covering whole cake.

Chopped pecans (or other nut of choice)

Sprinkle nuts overtop and let cool.