

INGREDIENTS

250g	pitted Medjol dates
1 ½ cups	boiling water
3 tbs	marmalade or orange juice
1 tsp	baking soda
125g	butter
¾ cup	brown sugar
1 tsp	vanilla extract
2	eggs
1 ½ cups	unbleached flour
½ cup	almond meal
1 ½ tsp	baking powder



PREPARATION

Grease pan and set aside.

Boil water and place dates and baking soda in and set aside for 10 minutes.

With an electric mixer beat butter, sugar and vanilla until pale and creamy.

Add eggs 1 at a time.

Combine flour, meal and baking powder in a bowl and whisk until all incorporated.

Add date mixture and beat well.

Add flour mixture and beat until just mixed.

Spoon into the prepared pan and bake for 25 to 45 minutes, depending on the size of the pan.

Set oven to Convection plus, 325 degrees, OK, arrows down to release a burst of steam, OK.