

# Sticky Date Cake with a Butterscotch Sauce



## Ingredients

### Toffee Cakes

(makes a 25cm cake or 2x20cm cakes)

300g pitted dried dates

300mL water

2½ teaspoon bicarbonate of soda

5 large eggs

1⅓ cup dark muscovado sugar

2 heaped tablespoons golden syrup

250g unsalted butter, melted and cooled

1 tablespoon vanilla extract

400g self-raising flour, sifted

Pinch of salt

### Butterscotch sauce

160ml cream

¾ cup firmly packed brown sugar

50g unsalted butter, cubed

2 teaspoons vanilla essence

## Method

1. Set the oven rack in the middle and preheat the oven to 160C for a fan forced oven. Using canola spray, grease a 25cm round tin (or 2x20cm tins) ensuring you grease the sides well so that the cake rises easily and neatly. Line the bottom of the tin with non-stick baking paper and then dust it with flour. Invert it and sharply tap it on the bench to remove any excess flour.
2. Combine the dates and water in a small saucepan and bring to a boil over a medium heat. Add the bicarbonate of soda, remove from the heat and stir well. Allow to cool for 10 minutes and then transfer it all into a small food processor and process (or alternatively whizz it with a handheld mixer) until it is of a puree consistency. Put to the side while you start the batter.
3. Place the eggs, sugar and syrup to the bowl of an electric mixer and, using the whisk attachment, whisk on a medium speed until pale and fluffy. Whisk in the butter and then lower the speed of the mixer and add the vanilla and pureed dates.
4. Lower the speed of the mixer to the lowest possible setting and add the flour and salt, whisking until the mixture has just combined. Be careful not to overbeat the batter.
5. Place the batter in the tin (or divide the mixture between the two cake tins) using a rubber spatula to push the batter to the sides and to smooth the surface of the cake.
6. Place the tin on the centre shelf of the oven and bake for approximately 40 minutes or until a skewer inserted into the centre of the cake comes out clean.
7. Let the cake/s cool completely in their tins.
8. To make the butterscotch sauce, combine all the ingredients in a medium heavy based saucepan and stir over medium heat until well combined. Increase the heat to high and bring to the boil. Reduce the heat to low and simmer, uncovered, and stirring often, for 5 minutes or until the sauce thickens slightly. Remove the pan from the heat and set aside for a couple of hours or until cooled to room temperature.
9. To serve, slice the cake, drizzle with the sauce, place a dollop of ice cream on top of each wedge and enjoy!!

## Handy tips

1. Do not open the oven for at least the first ¾ of baking time as the cake may sink once you take them out of the oven.
2. If you want to go with the two tin option however only need one cake, you can always freeze the other cake. Wrap it in foil once completely cooled and then seal it with plastic wrap. To defrost all you do is place it in your fridge a day before you intend to serve it. The sauce is best made on the day of serving... although you may not need all of it for the cake, it always disappears in my house! Drizzled over muffins or ice cream, it is simply divine!!