

Date Cake

Servings: 25



Prep
15 m

Bake
15 m

Ready
80 m

About:

This buttery moist cake combines rich earthy walnuts and naturally sweet California Deglet Noor Dates in a melt-in-your-mouth experience. Whether paired with your favorite cup of morning coffee or that sweet something at midnight with milk, this delicious cake is perfect for any time of day.

Ingredients:

- ½ **cup** Champion® Pitted Dates
- ¾ **cup** Salted Butter, Melted
- 1 **cup** Chopped Dates
- 1 **cup** Chopped Walnuts
- ¾ **cup** All-Purpose Flour
- ¼ **cup** White Sugar
- ¼ **cup** Brown Sugar
- ¼ **tsp** Salt
- 4 **large** Eggs
- 2 **tsp** Vanilla Extract

Directions:

Place oven rack in middle position and preheat oven to 325 °F.

Cut pitted dates in half to check for pits or pit fragments. Place halved, pitted dates in a food processor and mix on high speed for 1 to 2 minutes or until a paste like consistency is reached. Mix melted butter into date paste using food processor. Allow to cool for 8 to 10 minutes.

Continued:

Combine chopped dates, walnuts, flour, white sugar, brown sugar and salt in a large mixing bowl. Add butter and date mixture to dry ingredients, thoroughly mix.

Carefully separate out egg yolks and egg whites into individual bowls, making sure no egg yolk gets in the egg whites. Combine vanilla and egg yolks in a bowl and mix with a whisk. Add egg yolk mixture to the dry ingredients and mix to incorporate. Whip egg whites with a mixer set to high speed until soft peaks form (4 to 6 min). Fold whipped egg whites into batter.

Grease an 8x8 metal baking pan. Cut an 8x8 piece of parchment paper for the bottom of the pan. Pour batter into greased and lined pan. Place filled pan in oven and bake for 50 minutes or until golden and toothpick comes out clean. Cool on a wire rack. Enjoy.