

Mary Berry's Date and Walnut Cake

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Cake Ingredients

- 9 oz. pitted and chopped dates
- 3 Tbsp. unsalted butter
- 12 oz. boiling water
- 2 eggs
- 1 cup dark brown sugar
- 1 Tbsp. molasses
- 2¾ cups all-purpose flour
- 1½ Tbsp. baking powder
- ¾ tsp. salt
- 1½ tsp. cinnamon
- 5 oz. ground almonds
- 5 oz. chopped walnuts



Icing/Decorating Ingredients

- 2 cups powdered sugar
- zest and juice of 1 lemon
- hot water, as needed
- walnut halves

Directions

1. Preheat your oven to 350°F. Grease a 9"x12" baking dish and line the bottom with parchment paper.
2. Place the chopped dates and butter in a small bowl and pour the boiling water over them. Set aside to cool.
3. In a medium mixing bowl, whisk together the flour, baking powder, salt, and cinnamon until uniform. Whisk in the ground almonds and chopped walnuts until evenly-distributed.
4. In a large mixing bowl, whisk together the eggs, brown sugar, and molasses until smooth. When the date mixture has cooled, stir it gently and then stir it until the egg and sugar mixture. Stir in the dry ingredients until fully-moistened and pour the batter into the prepared baking dish.
5. Bake the cake for 30-40 minutes, or until the top is golden brown and a toothpick inserted in the center comes out clean. Leave to cool for 10 minutes, then flip the cake out of the pan and remove the parchment paper from the bottom. Flip right side up onto a cooling rack and cool completely.
6. When the cake is cool, prepare the icing. Stir together the powdered sugar, lemon zest, and lemon juice until smooth. If necessary, add just enough hot water to make the icing spreadable. Spread the icing evenly over the top of the cake and decorate with walnut halves. Cut the cake into 24 pieces and serve. Store leftovers in an airtight container.