

CHOCOLATE CHIP DATE NUT CAKE

INGREDIENTS

1 CUP CHOPPED DATES
1 1/4 CUPS BOILING WATER
1 TEASPOON BAKING SODA
3/4 CUP UNSALTED BUTTER
4 TABLESPOONS UNSWEETENED COCOA
3/4 CUP GRANULATED SUGAR
1 TEASPOON VANILLA
2 EGGS
1 1/2 CUPS ALL PURPOSE FLOUR
1/4 TEASPOON KOSHER SALT
1 CUP CHOCOLATE CHIPS
1/2 CUP CHOPPED WALNUTS

TEMP, TIME & SERVINGS

350°
40 MINUTES

10" BUNDT CAKE
BUTTERED AND
DUSTED WITH
COCOA

HERE'S HOW

- 1 USE A PASTRY BRUSH TO SPREAD BUTTER ON BUNDT PAN, DUST PAN WITH 1 TABLESPOON COCOA.
- 2 PUT DATES AND BAKING SODA INTO A MEDIUM BOWL, COVER WITH BOILING WATER.
- 3 BLEND FLOUR, SALT AND 3 TABLESPOONS OF COCOA TOGETHER ON WAX PAPER. SET ASIDE.
- 4 COMBINE CHOCOLATE CHIPS, NUTS AND 1/4 CUP SUGAR. SET ASIDE.
- 5 CREAM BUTTER, SUGAR AND VANILLA TOGETHER, ADD EGGS, BEAT WELL AFTER EACH ADDITION.
- 6 ADD THE COOLED DATE MIXTURE TO BUTTER/SUGAR MIXTURE. STIR IN FLOUR/COCOA MIXTURE.
- 7 POUR 2/3 OF THE BATTER INTO PREPARED PAN, TOP WITH CHOCOLATE CHIP/NUT MIXTURE, SPOON REMAINING BATTER ON TOP, SWIRL BATTER AND CHOCOLATE CHIP MIXTURE TOGETHER.
- 8 BAKE UNTIL CAKE PULLS AWAY FROM SIDES OF PAN. COOL IN PAN FOR 10 MINUTES BEFORE TIPPING OUT ONTO RACK TO COOL COMPLETELY.