

GLUTEN FREE DATE LOAF

*FREE FROM: wheat, gluten, milk, peanuts, tree nuts *UNLESS ADDED*

500 gm Banana Bread Mix
15ml your choice of oil
2 Eggs
300g Dates
200ml water



METHOD: Simmer dates and water in a saucepan until dates have softened. Remove from heat – add bi carb to date/water mix and stir. The mixture will bubble – keep stirring. Sit aside to cool while starting the other ingredients. If you like chunky date pieces in your date loaf, stir gently - if you like no chunks - you can blend the date mixture until it is a smooth paste.

Add eggs, oil and GF Banana Bread Mix to a bowl. Mix for 1 minute on low using beater. Scrape down bowl. Mix for a further 3 minutes on low speed. Add date mixture to the bowl and mix for 1 minute on low speed. Makes a large size loaf tin or a brownie tray sized cake. Bake a 160OC for approx 60 mins or until when tested a skewer comes out clean. Cool on a wire rack.

To make it absolutely mouthwatering - glaze it with a

HOMEMADE SALTED CARAMEL SAUCE!

1/2 Cup (125ml) Cream
50g Unsalted Butter
¾ cup (165g) White Sugar
½ Teaspoon Sea Salt Flakes



METHOD

Place the cream and butter in a small saucepan over medium heat and bring to the boil. Remove from the heat and set aside.

Place the sugar and water in a medium saucepan over low heat and cook, stirring, until the sugar is dissolved. Place a sugar thermometer in the pan increase the heat to high. Bring to the boil and cook for 10–12 minutes, without stirring, or until the temperature reaches 150°C and the mixture is a deep caramel colour. Remove from the heat and working quickly, add the salt and cream and butter mixture and whisk to combine. Return to the heat and cook for a further 2 minutes or until thickened slightly. Remove from the heat and allow to cool completely before serving. Makes 1 cup. Store the left overs in the fridge or eat with a spoon!

Enjoy our delicious new recipe