



Apple and Date Cake



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 1 HOUR 45
MINUTES



SERVES: 10

Ingredients

- ¾ cup flour
- ¾ cup SR flour
- 1 tsp bicarb soda
- 2 tps [Gewürzhaus Glühwein Spice](#)
- ¾ cup brown sugar
- ¾ cup chopped pecans
- ¾ cup chopped medjool dates
- 180g butter, melted
- 3 eggs, lightly beaten
- 2 tps vanilla essence
- 3 medium red apples, peeled, cored & chopped
- 1 large red apple, unpeeled, cored & sliced into rings.
- 1 tbsp caster sugar
- 1 tbsp apricot jam

Method

To begin your Apple and Date Cake, preheat oven on [Top and Bottom heat](#) to 150°C and place the wire rack on shelf two.

Sift the flours, bicarb soda and spice into a large mixing bowl. Add the sugar, pecans and dates and mix well. Add the butter, eggs, vanilla and chopped apples to the dry ingredients and mix well to combine.

Spoon the mixture into a greased and base lined 20cm deep round cake pan. Arrange the sliced apple rings decoratively on top and sprinkle with caster sugar.

Bake for 1 hour 45 minutes or until the apple and date cake is cooked when tested with a skewer.

Allow to stand for a few minutes before removing from the pan.

Warm the apricot jam in the [microwave oven](#) & brush over the apples.

Notes

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