

Apple, Date & Ginger Slice

PREP: 20 MINS | COOKING: 45 MINS | SERVES: 12 | SKILL LEVEL: EASY

This recipe has a real winter feel to it. The dark muscovado sugar gives it a rich, deep colour and wonderful flavour, and it's incredibly versatile too.

Enjoy it sliced as a traybake with a cup of tea, or warm it through and serve with custard or ice cream for an easy, comforting pudding. For something a little more indulgent, see Aud's Tip below.

Ingredients

125g butter
60g dark muscavado sugar
175g golden syrup
100g chopped dates
2 eating apples
2 eggs
150ml milk
225g self raising flour
1 tsp baking powder
2 ½ level teaspoons ground ginger
1 piece stem ginger, finely chopped
25g chopped hazelnuts

Method

1. Heat the oven to 160°C (150°C fan oven)
2. Line and grease a 23cm square tin
3. In a pan, on a medium heat, gently melt together the butter, sugar and syrup until the sugar has dissolved, set aside to cool for 10 minutes
4. Chop the dates and pour just enough boiling water over them to cover them. Leave to soften.
5. Peel and chop the apples into small chunks
6. In a measuring jug combine the milk and eggs with a fork
7. In a large bowl put the flour, baking powder, ground ginger and stem ginger
8. Then add the sugar mixture and then milk mixture to the flour and beat together until you have a smooth batter
9. Drain the dates and add to the batter along with the chopped apples. Mix well
10. Pour the batter into the prepared tin and sprinkle with the chopped hazelnuts
11. Bake for 45 minutes but longer if needed, skewer needs to come out clean
12. Leave to cool completely before removing from the tin.

Auds Tip ...

This cake can be served in the afternoon with a cup of tea but it makes a delicious dessert if served warm and combined with my Aromatic Pear recipe, and garnished with creme fraiche or sweetened cream.

This cake is based on a recipe by 'Sarah's Slice' but I have altered it slightly to meet my needs.

