

Pat's Date Loaf

Written by Kelly Moore

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When Kelly submitted this recipe she included the following note:

This is a recipe that I make all the time, not sure if it has come from Aunty Pat or not - but it's definitely a favourite in my home and is simply known as Pats Date Loaf.

Ingredients

3 cups boiling water

100g butter

250g sultanas

2 cups sugar

250g dates

2 tsp baking soda

2 tsp mixed spice

4 cups flour

1 tsp baking powder

Method

Preheat oven to 180oC

Put first 7 ingredients into a large saucepan and bring to a gentle boil

Leave to cool

Stir in the 4 cups flour and 1 tsp baking powder

Line 2 x loaf tins

Bake in pre-heated oven about 1 hour