Date and Walnut Loaf



Ingredients

Group One

750g	Chopped Dates
1200g	Boiling Water
50g	Bicarb Soda

Group Two

1000g	Caster Sugar
600g	**Cakemax Margarine**
120g	Golden Syrup
2g	Caramel Colour

Group Three

300g	Eggs

Group Four

2000g	Bakers Flour
90g	Baking Powder
120g	Milk Powder
30g	Mixed Spice
400g	Walnut Pieces

Directions

Soak Group 1 for 10 minutes, do not add any dough yet.

Cream Group 2 on medium speed for 5 minutes. Scrape bowl and mix for another 5 minutes.

Add and beat in eggs in 3 stages, until smooth and creamy.
Add soaked dates and mix for 1 minute.

Blend Group 4 into batter on slow speed, adding the soaked dates and water.

SCALE:
340g per nut loaf tin.

BAKE:
Bake at 175 degrees Celsius for approximately 45 minutes.

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