

DATE & WALNUT LOAF

250g Crazy Jack Dates, halved
150g unsalted butter softened
2 tbsp maple syrup
275g self raising flour
50g Crazy Jack walnut halves
150ml boiling water
125g light muscovado sugar
2 eggs
1 tsp Baking powder

1. Preheat the oven to gas mark 4, 180oC, 350oF. Grease and line a 1kg (2lb) loaf tin.
2. Pour hot water on the dates and leave until cold.
3. Place the butter, sugar, maple syrup, eggs, flour and baking powder into a bowl and beat vigorously until combined.
4. Take half the walnuts and chop coarsely. Fold into the mixture with the dates.
5. Turn into the prepared tins, sprinkle remaining walnuts on top and bake for 75 minutes. Cover for the last half hour to prevent excessive browning.
6. Allow to cool for 5 minutes in the tin before turning out. Serve on its own or with butter