Sue Benzie's Mom's Date Loaf

Famous at club buffets, this was originally measured in teacups and made a rather massive amount. This translation is enough for 1 loaf tin.

Ingredients:

- 10oz dates
- 1¼ tsp bicarbonate of soda
- 5 fl oz boiling water (180ml)
- 7oz SR flour
- 5oz caster sugar
- 1¼ oz margarine

Method:

- 1. Scald dates and bicarb in boiling water and allow to cool
- 2. Rub marg into flour and sugar. Stir in dates with their water
- 3. Turn into loaf tin and leave to rise for 1 hour
- 4. Bake for 1¼ hours, gas mark 4 (180°/160° fan)

DATE LOAF ILB DATES TSP BICARBONATE OF SODA 2 TEACUPS BOILING WATER TEALUPS OF SELF RAISING FLOUR 4 TEALUPS OF CASTER SUGAR 2 202 MARG SCALD DATES - BICARB WITH BOILING WATE * ALLOW TO COOL RUB MARG INTO FLOUR - SUGAR STIR IN DATES TURN INTO LOAS TIN & ALLOW TO RISE FOR I HOUR BAKE IN MODERATE OVEN GAS BL FOR 14 Itours