



STICKY DATE CHOCOLATE CAKE WITH BUTTERSCOTCH SAUCE

Servings: 3

Chocolate, butterscotch, nuts and dates is always winning combo in my mind.

And being a little sticky and sweet is usually a good sign of a great tasting dessert! So it's no surprise that this is one of my teatime friends' favourites.

INGREDIENTS:

Cake Base

80g	SCS Unsalted Butter (allowed to soften)
150g	SIS Caster Sugar
150g	Sunshine Self-Raising Flour
220g	Chopped Pitted Dates
1 ½ Cup	Water
1 tsp	Bicarb Soda
2	Eggs
30g	Coca Powder
70g	Chopped Roasted Walnut (for cake)
30g	Roasted Walnut (toppings)

Butterscotch Sauce

80g	SCS Unsalted Butter
250g	SIS Soft Brown Sugar
300ml	Cream

1. Preheat oven to 180°C.
2. Make the cake - Pour water into a pot and add in chopped pitted dates. Bring to boil.
3. Remove from heat and add bicarb soda and cover up for 5 minutes.
4. Blend the dates mixture from step 2 until smooth.
5. In the mixer, cream butter and sugar. Add in 2 eggs, one at a time and mix well.
6. Sift in self-rising flour to the batter from step 4, fold it in and mix until smooth.
7. Sift in the cocoa powder, fold it in and mix well.
8. Add 70g of chopped roasted walnuts and mix well.
9. Add the dates mixture from step 3 into the batter.
10. Butter the cake tin, fill the tin with batter up to ¾ height.
11. Put the batter into the oven and bake for 20 minutes.
12. Test the cake with a skewer, the skewer should be clean if the cake is cooked.
13. Side aside the cupcakes for 10 minutes to let it rest.
14. Make the Butterscotch Sauce - In a separate pot, add brown sugar and and cream, mix well and add in butter.
15. Simmer the mixture for 3 minutes.
16. Remove the cake from mould, add few whole walnuts on top of cake according to liking and drizzle the butterscotch sauce over the cake, and it is ready to serve.



<https://youtu.be/ZCAjnvbRWbo>