



Date Loaf

Recipe provided by the Governor-General of Australia,
Her Excellency Ms Quentin Bryce AC



Ingredients

slightly more than one cup of dates, snipped into pieces
½ cup of brown sugar
1 tablespoon butter
1 teaspoon mixed spice
1 teaspoon bicarbonate soda
1 cup boiling water
1¼ - 1½ cups SR Flour

Method

1. In a bowl, combine dates, brown sugar, butter, mixed spice and bicarbonate soda.
2. Add boiling water and stir until the butter melts.
3. Then add sifted SR Flour.
4. Bake for approximately 30 minutes at 180° in a greased and lined loaf tin.
5. Serve freshly baked, sliced and buttered.