

## Date and Chocolate Loaf Cake - Class 50

150g stoned dried dates  
150mls boiling water  
150g plain chocolate (40% cocoa solids)  
40g softened butter  
150g Brazil nuts  
225g plain flour  
40g caster sugar  
1 level teaspoon baking powder  
1 level teaspoon bicarbonate of soda  
1 large egg  
150mls milk  
Demerara sugar for sprinkling

1. Pre-heat the oven to 180C/Fan 160C/Gas4. Grease a 900g (2lb) loaf tin, line base with baking parchment
2. Roughly chop the dates, place in a small bowl, pour over the boiling water and leave to soak for about 30 minutes. Break up the chocolate and melt with the butter in a small bowl set over a pan of simmering water stirring occasionally. Roughly chop the Brazil nuts and reserve 2 tablespoons for decoration.
3. In a bowl mix together the flour, caster sugar, baking powder and bicarbonate of soda. Mix together the egg and milk and beat this into the dry ingredients adding the nuts, dates and their soaking liquid and the chocolate mixture. Spoon into the prepared tin, level the surface and sprinkle over the reserved nuts together with the demerara sugar.
4. Bake in the preheated oven for about 1 1/4 hours or until a skewer inserted into the centre comes out clean. Cover loosely with foil towards the end of the cooking time if the cake is becoming too brown. Leave to cool in the tin for 10 minutes then turn out, peel off parchment and finish cooling on a wire rack.