

DATE AND APPLE SLICE

Glenice Smith

Notes:

This recipe is very easy to make. My daughter had it in the paper several weeks ago saying it came from my old recipe book I had given her but I couldn't remember it but have made it several times since.

Makes 20x20cm square tin (I made mine in a slice tin 27x 17.5 cm)

Ingredients:

100g dried dates, roughly chopped

100ml boiling water

1 tsp bicarbonate of soda

50g unsalted butter, soft

100g raw sugar

1 egg

150g sifted SR flour

2 tsp ground ginger

1 apple peeled and grated

Method:

Preheat oven to 170°C, line tin with baking paper and set aside. In a container combine dates, carb soda and boiling water and allow to stand for 30 minutes, until dates are soft and broken down. In a clean bowl using electric beaters cream butter and sugar until light and fluffy - 3 to 5 minutes, add egg beating until combined. Using a spatula fold in sifted flour and ginger. Next fold in grated apple and dates and liquid. Pour into tin and bake for 30 minutes or until skewer comes out clean. Allow to cool before icing.

RUNNY ICING

50g icing sugar

2 tbsp lemon juice

Combine icing sugar and lemon juice to form runny paste. Drizzle over cooled slice.