

Date and Ginger Loaf

A sweet, wholesome loaf that is super-easy to make and bake!

Ingredients

- 1 cup chopped dates
- 1 cup boiling water
- 1 cup self raising flour
- Three quarters of a cup of crystallized ginger, chopped
- 1 tablespoon margarine
- 1 tablespoon caster sugar
- 1 tablespoon bicarbonate of soda

Method

- 1. Combine dates, margarine, bi-carb soda and caster sugar.
- 2. Add boiling water, mix, then allow to cool. Grease loaf tin.
- 3. Add flour and ginger to the date mixture and mix well.
- 4. Place in loaf tin and bake at 180 degrees Celsius (355 degrees Fahrenheit) for 35 minutes or until cooked.

