

Date and Nut Cake with Chocolate Chips

Ingredients:

1 ½ cups dates (measure while whole)
½ cup walnuts
4 large eggs
¾ cup granulated sugar
¾ cup canola oil
1 teaspoon vanilla
¼ cup milk
1 ½ cups all-purpose flour
2 teaspoons baking powder
½ tsp of salt
½ cup (3 ounces) bittersweet chocolate chips
Confectioners' sugar for dusting finished cake

Procedure:

1. Preheat your oven to 350° F°.
2. Grease and flour a 9" round or 9" x 9" rectangular baking pan.
3. Remove the pits from the dates and finely chop them. If you find the pieces of dates are so sticky that they clump together, toss them in a few tablespoons of the granulated sugar to help separate them. Set the dates aside.
4. Finely chop the nuts. Set aside.
5. By hand, or with an electric mixer, beat the eggs, sugar, oil and vanilla until smooth and thick. Start on the slowest speed and increase the speed to medium as you work.
6. Add the milk to the egg mixture and beat on slowest speed just until well blended.
7. In a large bowl, sift together the flour and baking powder, then add the salt and stir to combine.
8. Add the wet mixture to the dry mixture and beat until just combined.
9. Stir in the dates, nuts, and chocolate until evenly distributed throughout the cake batter.
10. Spread the batter into the prepared pan.
11. Bake for about 30 minutes, or until the cake tests done. If a toothpick inserted into the center of the cake comes out dry the cake is done.

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12. Remove the pan to a rack for 5 to 10 minutes. Release the cake from the pan back onto the cooling rack or serve directly from the pan once cool to the touch.
13. Dust with powdered sugar, slice, and serve.