



Date cake

250 g pitted dates, dried and pressed into cubes

2 dl strong coffee

1 dl sugar

200 g butter

2 egg

200 g sour cream

2 tsp vanilla sugar

1 tsp baking soda

4 dl wheat flour

to the tin

Breadcrumbs

1 tablespoon butter

1. Start making the cake by cooking the dates on low heat under a lid in coffee. Stir in between.
2. Cook until dates are pureed, about 10 min. If necessary, grind further with a hand blender.
3. Add sugar. Stir the room temperature, soft butter into the slightly cooled mixture.
4. Add the eggs, mix evenly with a wooden fork, for example. Add the sour cream and, lastly, the dry ingredients through a sieve.
5. Pour the cake batter into a carefully greased and crumbed 1.8 liter horn cake tin.
6. Bake the cake on the lowest baking tray of the oven at a constant heat of 175 degrees for about 60 minutes.
7. Allow the cake to cool for a while before setting aside. If desired, sprinkle icing sugar on the surface of the date cake before serving.