

# Date Orange Cake

## ***Ingredients:***

- 3 Eggs (White and Yolk beaten separately)
- 1 Cup Sugar
- 1 Cup Butter
- 2 Cups Flour
- 1 Orange
- 1 Cup Pitted Dates (2lb / 900g)
- 1 Teaspoon Baking Soda
- 1 Cup Milk

## ***Instructions:***

1. Set oven to 375 F (190 C).
2. Cream the butter and sugar together
3. Add the egg yolk and beat well
4. Mince the entire orange with its peel and the dates through a meat mincer
5. Dissolve the baking soda in the cup of milk and add to the minced orange and dates
6. Stir into the butter mixture
7. Add the mixture to the flour and lastly fold the stiffly beaten egg whites in
8. Bake in two low pans for 25 to 30 minutes

## ***Syrup:***

1. Boil half a cup of sugar with  $\frac{3}{4}$  cup of orange juice for 10 minutes
2. Slowly pour the boiling syrup over the hot cakes and allow them to draw and cool before tipping from pans.