Um Kareem□s Coffee Date & Walnut Cake

Cook Time: 35-45 min prep Time: 20 min total Time: 55-60 min servings: 8

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1/2 cup (120g) pitted dates, torn in pieces□

1/2 cup (120ml) of hot black coffee□

1/2 teaspoon baking soda□

1 ½ cups (220g) of flour□ (I used whole-wheat pastry flour)

3/4 teaspoon baking powder□

1/2 teaspoon salt□

Pinch of nutmeg

3/4 cup□ (150g) white sugar

1/4 cup □(40g) brown sugar

1 egg□

1/4 cup (55g) melted butter□

1/2 cup (120ml) hot milk□ of choice

1 tsp vanilla extract□

1/2 cup (60g) walnuts□

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6 pitted dates□ (about 80g)

1/2 cup (120ml) hot milk□ or more

1/4 cup (60ml) tahini□

1/2 tsp vanilla□ extract

1 tablespoon of honey□

Pinch of sea salt□

Method:□

1. Pre-heat the oven to 375F or 190C. Prepare a medium cake pan or loaf pan by greasing very well or line with parchment paper.
2. Soak the dates in a bowl with the hot coffee and baking soda for 10 mins.□ Mash the dates to make a thick paste.
3. In a large bowl sift together the flour, baking powder, salt and nutmeg. Set aside.

4. In a medium bowl mix together the egg with the sugars, then add the melted butter and vanilla. Add this liquid mixture to the dry ingredients, and start to mix gently, then fold in the date coffee mixture, the milk and finally the walnuts. Don't overmix.
5. Pour the mixture into the prepared cake pan and place the pan on a baking sheet before inserting into the oven to bake for about 35-45 minutes.
6. Meanwhile, make the icing by soaking the dates in the 1/2 cup of hot milk in a bowl for 5 minutes. Then add to a blender along with the tahini, vanilla, sea salt and honey and blend until smooth! You can use it straight away, however Kareem recommends you store it in the fridge so it gets cold, then pour on top of the warm cake fresh from the oven, the perfect hot and cold combo! Top with extra chopped walnuts and □□□□□□□□□□!