



### Date and Walnut Cake

8 ounces of Juvela flour mix  
2 ounces of walnuts (Chopped)  
6 ounces of dates (chopped)  
Level tea spoon of bicarbonate of soda  
Level tea spoon of cream of Tartar  
2 heaped tea spoons of Xanthan Gum  
4 ounces of hard margarine (Stork)  
2 ounces of caster sugar  
3 eggs (beaten)  
Milk to mix to a stiff paste as required

### Method

Rub the margarine into the flour, gum and rising agents, then add the sugar, dates, and walnuts. Mix well then add the beaten eggs and the milk. The mixture should be fairly soft, but if too soft, the dates will sink to the bottom of the cake during cooking.

Line a loaf tin with greaseproof paper, or a paper case., and add the mixture

Bake in the lower part of the oven at mark 3 for approx 50 minutes  
Allow to cool slightly before removing from the tin. Cool to room temperature on a tray then store in an airtight container.



This recipe has been brought to you by The Cream Of Tartar Company Limited

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