QUEEN
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PREP: 25 min
COOK: 50 min
SERVES: 8

Maple Butter Date Loaf

This date loaf is like a warm hug on a cold winter's day. Moist and studded with dates, serve this lovely loaf with plenty of whipped maple butter.

Ingredients

Loaf

300g pitted dates, chopped

1 ½ cups (375ml) water

1 tsp bicarbonate soda

130g butter, room temperature

2/3 cup (150g) firmly packed brown sugar

1 tsp Queen Vanilla Bean Paste

2 large eggs

2 cups (300g) self-rising flour

Maple butter

60g unsalted butter, room temperature

2 tbsp Queen Pure Maple Syrup

Method - Loaf

STEP 1

Preheat oven to 170C (fan forced). Grease and line a 23cm x 13cm loaf tin with baking paper.

STEP 2

Combine dates and water in a small saucepan and bring to a simmer. Take saucepan off the heat, add bicarbonate soda, and let sit for 15-20 minutes or until dates are tender.

STEP 3

In the bowl of a stand mixer. beat butter, sugar and vanilla until light and creamy. Add eggs, one at a time beating well after each addition. Turn the mixer down to low and add a third of the flour, followed by a third of the date mixture. Repeat using remaining flour and date mixture 1/3 at a time until fully incorporated.

STEP 4

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Ingredients

½ tsp Queen Vanilla Bean Paste

Method - Loaf

Pour mixture into prepared loaf tin and bake for 55-60 minutes or until inserted skewer comes out clean. Let cool in tin for 10 minutes, before turning out onto a wire rack.

Method - Maple butter

STEP 1

While loaf is cooling in tin, using a stand mixer or hand beaters, beat butter for 5 minutes until light and fluffy. Add maple syrup and vanilla and beat for another 2 minutes. Serve warm with a smear of the whipped maple butter.

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