

BELGIAN DATE TART

Ingredients:

- 4 teaspoons butter**
- 1 small cup sugar**
- 1 egg**
- 1 tablespoon cocoa**
- 1 cup self-raising flour**
- 1 tablespoon boiling water**
- 1 cup chopped dates**
- 0.5 cup chopped glace cherries**
- 0.5 cup mixed nuts**



Method:

Cream together butter and sugar, add the beaten egg. Mix the cocoa with boiling water and stir into mixture. Fold in sifted flour. Spread mixture into a greased pie dish working mixture up the sides of the dish slightly. Arrange chopped dates on top and bake in a moderate oven for 20 minutes. Cool. Cover with whipped cream, cherries and nuts.

Additional Tips:

- *rum essence can be added to cream for that extra flavour*
- *instead of chopped dates, cut dates in half yourself and check for seeds*
- **Moderate oven:**
Gas 180C (350F) Electric 200C (400F)

WIENER APPELKUCHEN (VIENNESE APPLE CAKE)

Ingredients:

- 6 oz butter or margarine**
- 6 oz caster sugar**
- 4 eggs**
- 5 oz self-raising flour**
- 2.5 oz cornflour**
- Grated Zest of 0.5 lemon**
- Pinch of salt**
- 4 sharp dessert apples**
- Icing sugar**

Method:

Well grease an 8" round cake tin. Set oven at 175-180C (350-360F). Slice up the fat, put it into the saucepan and melt over a gentle heat. Do not allow it to brown. Poke it into a mixing bowl, cool, add the sugar and beat well until light.

Beat up the eggs with the salt and lemon zest. Add gradually to the fat and sugar mixture, beating well after each addition.

Sift flour and cornflour together then add, half at a time, to the fat, sugar and egg mixture, stirring it in gently with a folding action. When all the flour is mixed in, pour half of the mixture into the greased tin.

Wipe, quarter, peel and core the apples and place them, rounded side uppermost on the cake mixture in the tin. Spoon the remaining cake mixture over. Let the apples show through a little, they look attractive when the cake is finished.

Bake in the centre of the oven for about 1 hour, until firm. Cool in the tin for a few minutes, then turn out onto a rack to finish cooling. When cold, dust generously with sifted icing sugar.