



Christmas 2023 Emails
From YBF! Dance
Day 16



Pecan Toffee Cake

Indulge In This gorgeously Nutty Cake For Dessert,
Then Serve The Leftovers As You Would Christmas Cake To Whoever Pops By

Ingredients:

300g Pecan Halves
140g Stoned Dates
200g Butter, Softened,
Plus Extra For Greasing
200g Light Muscovado Sugar
1 Tsp Mixed Spice
4 Eggs, Beaten
140g Self-Raising Flour
Maple Syrup, To Serve



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Method

- 1 - Tip 100g Pecans Into A Processor And Whizz Until Fine, Then Tip Into A Bowl. Put The Dates Into A Small Pan With Enough Water To Cover, Boil For 5 Mins Until Very Soft. Drain, Discarding The Liquid, Then Whizz In The Processor Until Smooth. Leave To Cool.
- 2 - Heat Oven To 180C/Fan 160C/Gas 4. Butter And Line The Base Of A 23cm Cake Tin. Beat The Butter, Sugar And Spice Together Until Lighter And Creamy, Then Tip In The Dates, Ground Pecans, Eggs And A Pinch Of Salt And Beat Briefly Until Smooth.
- 3 - Fold In The Flour With A Metal Spoon, Then Spoon Into The Tin And Level The Top. Sprinkle The Remaining Nuts Over The Top (Don't Press Them In), Then Bake For 40 Mins Or Until Risen And Golden And A Skewer Comes Out Clean. Serve Warm, With Generous Drizzles Of Maple Syrup And Scoops Of Maple Crunch Ice Cream.

Coming Up Tomorrow -
Cheesy Celeriac, Leek &
Rosemary Gratin!

