



The GARDENS Shop

ROYAL BOTANIC GARDENS MELBOURNE



all things botanica...

Honey Date and Nut Cake



Ingredients:

- 1 cup The Gardens Produce Yellow Box Honey
- 1 cup water
- 1 tablespoon golden syrup
- 30gm butter
- 1.5 cups chopped dates
- $\frac{3}{4}$ cup chopped walnuts
- $\frac{1}{4}$ cup chopped almonds
- 2 $\frac{1}{4}$ cups wholemeal self-raising flour
- 1 teaspoon ground ginger
- $\frac{1}{2}$ teaspoon mixed spice

Method:

Combine honey, water, golden syrup and butter in a saucepan. Stir constantly over heat without boiling until the butter is melted. Remove from heat and cool to room temperature. Grease a deep 19cm square cake tin, line the base with well greased paper.

Stir dates, walnuts and almonds, then sift dry ingredients into honey mixture and stir until combined. Pour mixture into prepared pan and bake at a moderate temperature for 50 minutes.

Cover cake with foil and cool in pan before serving. For more sweet treats be sure to check out our range of delicious conserves - Apricot Conserve, Peach Melba Conserve, Wild Blackberry & Apple Conserve, Raspberry & Redcurrant Conserve and Grapefruit Lemon & Lime Marmalade.