

# Date Cake with Caramel Sauce

Recipe By *Brynie Greisman*



Cooking and Prep:  1 h

Serves:  6

Contains:   

**Preference:** Parve

**Occasion:** Rosh Hashanah,  
Tu-Bishvat

**Diet:** Vegetarian, Pescetarian,  
Low Fat

**Source:** Family Table by  
Mishpacha Magazine

This cake is moist and delicious. The dates melt into the batter to give it texture and really good flavor. Don't think, Dates = healthy/blah tasting/no one is going to eat it; think, This sounds different. I'll try it and won't reveal what's in it/worth trying! The caramel sauce seeps into the holes in the cake and coats the top, making it taste beyond scrumptious!

## Ingredients (14)

### Main ingredients

- 1/3 cup oil
- 1 cup chopped, pitted dates
- 1 teaspoon baking soda
- 1/4 cup sugar
- 2 eggs

- 1/2 teaspoon **Gefen Vanilla**
- 1 and 1/4 cups flour
- 1/2 teaspoon salt
- 1 and 3/4 tablespoons **Haddar Baking Powder**
- dates, for garnish (*optional*)

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## Caramel Sauce

- 1/4 cup (50 grams) margarine
  - 1/4 cup **Gefen Whipped Topping**
  - 1/2 cup brown sugar
  - 1 teaspoon **Gefen Vanilla**
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## Start Cooking

### Make the Date Cake

Yields 1 9-inch round cake

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Grease a 9-inch round baking pan and set aside.
2. Place chopped dates in saucepan, add one cup water, and bring to a boil over medium heat. Reduce heat and simmer for three minutes. Stir in baking soda. Set pan aside to cool.
3. Beat oil and sugar together until well combined. On low speed, add the eggs and vanilla. Add flour, salt, and baking powder, and mix to combine. Stir in the dates with the cooking liquid.
4. Pour batter into prepared pan and bake 30–35 minutes. Cool 10 minutes and remove from pan. Place on a plate.

Tip:

To make this cake healthier, use just three tablespoons oil and two tablespoons applesauce. Add the applesauce quickly, after the eggs and vanilla, and mix just until combined. Also, use whole wheat pastry flour. Nobody will know the difference as the cake is brown anyway!

### **Make the Caramel Sauce**

- 1.** Combine all sauce ingredients in saucepan and heat over medium flame, stirring until the margarine is melted and the sauce is smooth, approximately two to three minutes.
- 2.** Raise heat and simmer to thicken, about three minutes. Let sauce cool five minutes.
- 3.** With a skewer, poke holes all over the surface of the cake and carefully pour sauce over cake. If desired, garnish with dates before or after pouring sauce.