

Orange and date cake

Preparation :
20 minutes

Cooking time :
1 hour

Difficulty :
Easy



 **SERVES 6**

INGREDIENTS



- 4 eggs
- 120 g of sugar
- 200 g of flour with yeast
- the grated zest of 1 orange
- 200 g of butter
- 100 g of chopped dates
- butter for the baking tin

PREPARATION

Butter a cake tin and line with greaseproof paper. Cream together the softened butter and the sugar.

Add the sieved flour and the eggs. Add the chopped dates and the orange zest.

Pour into the cake tin and bake in the oven at 150°C for about one hour.

Check that the cake is properly cooked, then remove from the oven, let it cool for a while and then remove from the tin very carefully.



Dates are the fruit of the date palm. Different varieties are grown in Tunisia, Algeria and Israel.