

Simple & Elegant Date Cake

Date Cake:

8 oz Butter
8 oz Sugar
4 oz Flour
8 oz Deglet Noor Dates
4 each Eggs
1 tsp Rum Extract

Mix butter and sugar until nice and creamy. Add in eggs, flour, rum extract and dates. Place in a 3" ring pan, bake at 350° for about 35 minutes or until golden brown.

Date Balsamic Syrup:

8 oz dates
1 quart water
2 lbs sugar
4 oz balsamic vinegar
3 oz fresh strab

Combine water, sugar, dates, strab in sauce pot and simmer until reduced by half, add in the balsamic vinegar continue to simmer until thicker; strain through chinois, cool in ice bath.

Date Chocolate Candy:

2 oz date paste
5 oz pistachio chips
6 oz chocolate chips

Melt chips and add date paste, pour into plastic mold.

