



PREP: 25 min  
COOK: 50 min  
SERVES: 8

## Maple Butter Date Loaf

This date loaf is like a warm hug on a cold winter's day. Moist and studded with dates, serve this lovely loaf with plenty of whipped maple butter.

### Ingredients

#### Loaf

- 300g pitted dates, chopped
- 1 ½ cups (375ml) water
- 1 tsp bicarbonate soda
- 130g butter, room temperature
- 2/3 cup (150g) firmly packed brown sugar
- 1 tsp Queen Vanilla Bean Paste
- 2 large eggs
- 2 cups (300g) self-rising flour

#### Maple butter

- 60g unsalted butter, room temperature
- 2 tbsp Queen Pure Maple Syrup

### Method - Loaf

#### STEP 1

Preheat oven to 170C (fan forced). Grease and line a 23cm x 13cm loaf tin with baking paper.

#### STEP 2

Combine dates and water in a small saucepan and bring to a simmer. Take saucepan off the heat, add bicarbonate soda, and let sit for 15-20 minutes or until dates are tender.

#### STEP 3

In the bowl of a stand mixer, beat butter, sugar and vanilla until light and creamy. Add eggs, one at a time beating well after each addition. Turn the mixer down to low and add a third of the flour, followed by a third of the date mixture. Repeat using remaining flour and date mixture 1/3 at a time until fully incorporated.

#### STEP 4

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## Ingredients

½ tsp Queen Vanilla Bean Paste

## Method - Loaf

Pour mixture into prepared loaf tin and bake for 55-60 minutes or until inserted skewer comes out clean. Let cool in tin for 10 minutes, before turning out onto a wire rack.

## Method - Maple butter

### STEP 1

While loaf is cooling in tin, using a stand mixer or hand beaters, beat butter for 5 minutes until light and fluffy. Add maple syrup and vanilla and beat for another 2 minutes. Serve warm with a smear of the whipped maple butter.

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