

Date and walnut cake

175g (6oz) butter softened

175g (6oz) caster sugar

3 eggs

225g (8oz) flour

30ml (2tbsp) fresh milk

1 ½ tsp baking powder

Chopped dates and walnuts with choice of quantity

Prepare round tin (preferably 8" but will not be penalised if not correct size)

Cream butter with sugar

Beat in eggs one at a time with 1 spoonful of flour

Add milk and remaining flour

Fold in dates and walnuts

Transfer to tin and put in pre-heated oven 170°C until cake tester comes out clean