

Spiced Almond and Date Cake (Vegan)

Serves 10

Hands-on Time 20 minutes

Baking Time 50 minutes

Ingredients

- 2 cardamom pods
- 1 star anise
- 1/4 tsp fennel seeds
- 100g demerara sugar
- 50g margarine (plus extra for greasing)
- 75g dried dates (stoned)
- 110ml black tea
- 125g self-raising flour
- 1/4 tsp ground cinnamon
- 1/8 tsp ground nutmeg
- 1/2 tsp bicarbonate of soda
- 75g blanched whole almonds

Equipment

- Coffee grinder or bullet blender (or pestle and mortar)
- 20cm cake tin (springform or fixed bottom)
- Baking parchment
- Saucepan
- Scissors
- Spatula
- Mixing bowl
- Knife
- Wire rack
- Tin foil (optional)

Method

1. Prepare the spiced sugar

- Crack open the cardamom pods and remove the seeds. Discard the shells.
- Grind the cardamom seeds, star anise, fennel seeds, and 50g of sugar into a fine powder using a grinder or blender.

2. Make the cake

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Grease and line the bottom and sides of the cake tin.
- Snip the dates into the saucepan using scissors. Add the remaining sugar, margarine, and tea.
- Place over a medium heat and stir until combined and the dates have softened.
- Combine the flour, spiced sugar, cinnamon, nutmeg, and bicarb in a mixing bowl.
- Chop and add the almonds.
- Fold in the tea mixture until combined.
- Pour the batter into the tin, tap to release air bubbles, and bake for 50 minutes. After 40 minutes if the top is a little browned, cover with foil.
- Cool in the tin for 15 minutes, then turn out onto a wire rack to cool completely.

Enjoy!