

Butterscotch Date Roll

Last Updated Sunday, 27 August 2017 09:07



A delicious (and easy) alternative to a traditional Swiss roll.

Place 150g chopped dates, $\frac{3}{4}$ cup boiling water and 1 tsp bicarb in your liquidizer.

Let it stand for 5 minutes.

Add 60g butter and 160 ml brown sugar. Process.

Add 2 large eggs, $\frac{3}{4}$ cup flour and 1 $\frac{1}{2}$ tsp baking powder. Process.

Stir in 50g chopped pecan nuts.

Line a 25 by 30 cm baking sheet with baking paper.

Spread your batter evenly in the tray.

Bake on 180 degrees celcius for 15-20 minutes.

Butterscotch sauce

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Boil till combined - ½ cup brown sugar, ½ cup fresh cream, 100g butter.

Add 1 tsp vanilla essence.

Whip 1 cup fresh cream. Fold in half of the butterscotch sauce.

When the cake is cool remove from the pan. Peel off the paper.

Spread the whipped cream over the cake. Roll it up from the short side.

Top with the remaining sauce and additional pecans.