

# Gill's Gourmet Gallery

## Apple & date cake with coconut crust topping

### Ingredients

2 cups of apples, peeled, cored and chopped  
1 cup pitted dates  
1 teaspoon of baking powder  
3/4 cup boiling water  
125g butter  
1/3 cup castor sugar  
1 egg  
2 teaspoons of vanilla essence  
1 1/2 cup of self-raising flour  
Pinch of salt

### For the coconut crust topping

50g butter  
1/4 cup of brown sugar  
1 tablespoon golden syrup  
2 tablespoons milk  
1 cup of desiccated coconut ( or half desiccated/ half flaked)

### Method

In a bowl, combine apples, dates, baking soda and boiling water, set aside and allow to cool. Cream butter and sugar with an electric mixer until light, add egg and vanilla, beat to combine. Place sifted flour and salt in a bowl and add alternately with apple and date mixture to creamed mixture stirring slowly. Spoon into 20cm greased or lined round cake tin. Bake at 180 for about 60 mins. Coconut Crust topping: Gently melt butter, brown sugar and golden syrup together in a saucepan, once the sugar granules have mostly dissolved, take off the heat and add milk and coconut, mixing well. (This step must be done on the stovetop, it doesn't work as well if you use the microwave.) Spoon topping over cooked cake and return to oven until topping is golden, about 10 mins, keep an eye on it, it browns quickly. Leave in the tin to cool. *So moist and delicious!*

