

Recipe of The *Week!*

A DREAMY VALENTINE'S DAY DESSERT

Sweet, succulent and with a caramel-like flavor, Medjool dates were once reserved for royalty. But you can delight in these luscious fruits any time and give your Valentine the royal treatment.

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Dreamy Medjool Date Pudding Cake with Caramel Infusion

Prep Time: 75 minutes

Serves: 8

Butter and powdered cocoa, to
prepare pan

1
1
1
1
2
1³/₄

teaspoon baking soda
cup Bard Valley Natural Delights
Medjool Dates, pitted and chopped
(about 10)

1/2
1/2
1
1
2
1³/₄

cups boiling water
cup butter, softened
cup brown sugar, packed
teaspoon vanilla extract
eggs
cups self-rising flour, sifted

Caramel sauce:

1
1¹/₄
1/2
1/4

cup brown sugar
cups whipping cream
teaspoon vanilla extract
cup butter

- Preheat oven to 350°F.
- To prepare baking pan, brush inside of Bundt pan thoroughly with melted butter. Liberally sprinkle powdered cocoa over butter, then turn upside down; tap to remove excess cocoa.
- In small bowl, sprinkle baking soda over dates. Add water; set aside for 20 minutes.
- In large bowl, beat butter, sugar and vanilla until creamy. Add eggs, 1 at a time, beating well after each addition. Using large metal spoon, fold in date mixture and flour until well mixed. Batter will be thin.
- Spoon mixture into prepared pan. Bake for 35 to 40 minutes or until skewer inserted into center comes out clean. Allow to stand for about one minute, then carefully turn onto plate.
- To make caramel sauce, set saucepan over medium heat; add sugar, cream, vanilla and butter. Cook, stirring often, until sauce comes to a boil. Reduce heat to medium-low; simmer for 2 more minutes.
- While cake is still warm, use wooden skewer to make holes all over top of cake. Pour half of warm sauce over warm cake. Garnish with glace cherries, if desired.
- Let stand for 10 minutes before serving. Cut into slices; serve with remaining sauce. Serve immediately.

