

Date Shortcake

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Friday, 21 November 2008 13:21 -

Date Shortcake Recipe

Ingredients & Quantities

- 340g of Self Raising Flour
- 170g of Margarine
- 80g of Sugar
- 280g of Dates

Method

1. Barely cover the dates with water and stew until soft and of a spreading consistency.
2. Rub the margarine into the flour, add the sugar and mix in to a stiff dough as for short crust pastry.
3. Line a flan tin with half the pastry.
4. Spread the date mixture, cover with the remaining pastry and bake in a hot oven at 400F/200C for 3/4 of an hour.

Notes: best served with custard or cream!