

Date Cake with Fresh Orange Slices and Orange Honey Cream

Phillis Carey, 2012



CAKE:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves
- 1/2 cup unsalted butter
- 1/2 cup sugar
- 4 large eggs
- 1/2 cup milk
- 1 teaspoon vanilla
- 1 cup dates, pitted, chopped (about 9 Medjool dates)
- 1/2 cup walnuts, chopped, toasted

SLICED ORANGES:

- 3 whole navel oranges (I used blood oranges)
- 3 tablespoons honey
- 2 teaspoons ground cinnamon

ORANGE HONEY CREAM:

- 1 cup heavy cream
- 3 tablespoons honey
- 1 teaspoon orange zest
- Mint sprigs for garnish

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 8

1. CAKE: Preheat oven to 325°. Butter a 9-inch cake pan and line with a circle of parchment paper; butter the paper. Whisk together the dry ingredients (flour, baking powder, salt, cinnamon, nutmeg and cloves).
2. Cream the butter and sugar together with a mixer. Beat in the eggs, one at a time. Alternately add dry ingredients and milk (mixed with the vanilla). Stir in dates and walnuts and pour into pan. Spread top evenly.
3. Bake for about 30 minutes or until a toothpick stuck in the center comes out clean (internal temp was 167°, lower than for most cakes). Run a knife around the outside edge to loosen cake from sides. Cool 10 minutes on a rack. Turn cake out, discard parchment and place cake right side up on cake rack to cool.
4. ORANGES: Zest one whole orange and reserve for Orange Honey Cream. Cut peel and pith from all the oranges, then slice across into 1/4 inch thick slices. Arrange slices on a plate. Combine the honey and cinnamon and drizzle it over the oranges. Toss oranges gently with your hands and chill oranges until serving time.
5. CREAM: Whip cream until it begins to thicken. Add honey and orange zest and continue to beat until stiff.
6. Serve cake wedges with oranges alongside the cake (or slightly under it) and top each slice with a large dollop of the whipped cream. Garnish each serving with a mint leaf (stand it up in the cream, leaning against the cake slice).

Per Serving (excluding unknown items): 542 Calories; 30g Fat (48.4% calories from fat); 9g Protein; 64g Carbohydrate; 4g Dietary Fiber; 180mg Cholesterol; 252mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fruit; 0 Non-Fat Milk; 5 1/2 Fat; 1 1/2 Other Carbohydrates.