

## HOLY LAND CAKE



### Ingredients:

½ cup (100 grams)	Butter
1 cup (200 grams)	Granulated sugar
2/3 cup (150 grams)	Sour milk or full fat natural plain yoghurt *
2 cups (250 grams)	Plain flour, sifted
1 tsp.	Bicarbonate of soda *
¼ tsp.	Salt
2 tsp.	Grated orange rind
1 cup (150 grams)	Chopped dates
½ cup (50 grams)	Chopped walnuts

**This recipe comes to us courtesy of a very dear friend of ABCD and is from his family's book of recipes going back over the decades. They are a Palestinian Christian family, having roots in West Jerusalem**

Combine the above ingredients in the order given. Mix very well and bake immediately\*\* for approximately 40 minutes.

*note: we tested this recipe using an 8" springform cake tin and baked it at 180C – check after 40 minutes as it may need longer. \* It is important to use full fat natural yoghurt (not Greek style) and bicarbonate of soda (not baking powder). The soda acts with the yoghurt to produce the required leavening effect. \*\* Once mixed put into hot oven straight away otherwise mixture will go flat quickly.*

### Ingredients for the dressing to be poured over cake after baking:

1 cup (200 grams)	Granulated white sugar
2 tsp.	Grated orange rind
½ cup (1 orange)	Orange juice

Mix the above well and pour over the baked cake while still hot and just out of the oven

*note: let the mix stand a while before using so that the sugar melts into the juice. Pour over cake immediately it is out of the oven, while still in the tin. It is advisable to put the tin onto a plate as the juice may seep through the bottom of the tin.*