
Queen Elizabeth Cake

From the Manassas Gourmet Club Dinner
"An English Holiday"

Quantity	Ingredients	Preparation Notes
1 C	Boiling Water	• Combine water, dates and soda, stir well and let stand 15 minutes
1 C	Chopped Dates	• Cream 1/4 C butter
1 tsp	Baking Soda	• Gradually add 1 C sugar, beating well
1 C	Sugar	• Add egg and beat
1	Egg	• Combine flour, baking powder and salt and add to creamed mixture alternating with date mixture, mix after each addition
1 1/4 C	Flour	• Stir in vanilla and chopped pecans
1 tsp	Baking Powder	• Pour batter into greased 8 1/2 x 4 1/2 loaf pan.
1/4 tsp	Salt	• Bake at 350 for 55 to 60 minutes
1 tsp	Vanilla Extract	• Remove from pan and place on serving platter
1/3 C	Pecans, chopped	• Combine brown sugar, cream and 2 Tbsp butter in saucepan and stir well
1/4 C + 1 Tbsp	Brown Sugar, packed firm	• Reduce heat to low and simmer for 3 - 5 minute, stirring constantly until slightly thickened
1/4 C + 1 Tbsp	Whipping Cream	• Pour over cake
2 Tbsp	Butter	• Let cool completely
	Pecan Halves	• Garnish with pecan halves and cherries.
	Maraschino Cherries	