

Queen Elizabeth the Queen Mother's favourite cake recipe

Line a swiss roll tin with foil building it up well at the sides (about 9" x 12" tin).

Pour a cup of boiling water over a cup (4ozs) of chopped dates and one teaspoonful of bicarbonate of Soda. Let it stand while the following is mixed.

1	large cup of sugar	6 ozs
$\frac{1}{2}$	large cup of butter	2 ozs
$1\frac{1}{2}$	large cups sifted <u>plain</u> flour	6 ozs
$\frac{1}{2}$	large cup chopped walnuts (leave a few for topping)	2 ozs

1	beaten egg
1	small teaspoon vanilla essence
1	teaspoon baking powder
$\frac{1}{2}$	teaspoon salt

Mix together and add to date mixture stirring well.

Bake for 35 minutes in a moderate oven.

Topping

5	tablespoons soft light brown sugar
2	tablespoons butter
2	tablespoons cream from top of the milk

Mix together and boil for 3 minutes. Spread over cake and top with chopped nuts.

PLEASE NOTE: This cake is the Queen Mother's favourite cake recipe. At her request it must not be given, but SOLD, and the money donated to a charitable organisation.