

CAPE GINGER TIPSY TART

Preparation time: 40 minutes
Baking time: 35 minutes
Use: 23cm (9in) flan or pie dish size suitable for serving

BATTER

1 teaspoon bicarbonate of soda
240g (8½ oz) dates, stoned
(or 250g/8oz box with stones), chopped
125ml (4fl oz) boiling water
40g (1½ oz) unsalted butter
200g (7oz) granulated sugar
2 large eggs
250g (9oz) plain flour
1 teaspoon baking powder
pinch of salt
25g (1oz) preserved ginger, chopped
100g (3½ oz) glacé or dried cherries, chopped
40g (1½ oz) walnuts, chopped
50g (2oz) dark chocolate,
minimum 60% cocoa solids

SYRUP

75g (3oz) granulated sugar
200ml (7fl oz) water
salt

1 teaspoon vanilla extract
25g (1oz) unsalted butter
60ml (2fl oz) brandy or dark rum
double cream or vanilla ice cream to serve

Preheat the oven to 180°C/350°F/gas mark 4. Grease the dish well with butter.

Pat the bicarbonate of soda on to the dates and pour the boiling water over them, stir and leave to cool.

Cream the butter and sugar, add the eggs and beat thoroughly. Sift together the flour, baking powder and salt and stir into the creamed mixture.

Add the date mixture, ginger, cherries and walnuts.

Spoon the mixture into the pie dish and bake for 35 minutes. Place the chocolate in the freezer.

Prepare the syrup so you can pour it over the tart the minute it comes out of the oven.

Boil all the ingredients for the syrup together for about 6 minutes until they form a syrup.

Remove the tart from the oven and prick the surface all over with a fork. Immediately pour over the hot syrup, then grate the chilled chocolate over the top before serving with a dollop of cream.



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