

Queen Elizabeth cake

Recipe for 4 pers



Description

A Montreal favorite, made with walnuts and served with a coconut caramel sauce.

Note

Traditionally this cake would be made in a mold shaped like a crown, with a hole in the center. Feel free to use the mold of your choice, it won't impact the recipe, only the cooking time.

Ingredients

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- 1 Cup(s) Pitted dates
- 1 Cup(s) Hot water
- 1 Tsp Baking soda
- 1.50 Cup(s) Flour
- 1 Tsp Baking powder
- 1 Pinch(es) Salt
- 1 Large Egg
- 75 Gr Softened butter
- 235 Gr Sugar

Sauce

- 90 Ml 35% cooking cream
- 75 Ml Butter
- 125 Gr Brown sugar
- 60 Gr Unsweetened grated coconut
- 60 Gr Walnuts

Preparation

- Preparation time **35 mins**
- Preheat your **Oven** at **350 F°**

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Remove the seeds from the dates. Bring water to a boil and then pour the water on the dates. Wait 5 minutes and then remove the skin from the dates. You will end up with a sort of date purée, next add the baking soda and mix well.

Sieve your flour with the baking powder.

In your stand mixer, mix the sugar and softened butter until completely incorporated. Add the egg and continue mixing, then add the salt and mix again.

Incorporate the date purée, on a lower speed than before. Once incorporated, add the dry ingredients and mix by hand with the help of a spatula.

Pour this mix into your mold (buttered and floured) then place the mold in the oven for about 35 minutes. Test the cake by poking it with a knife. If the knife comes out clean, dry and hot, the cake is ready.

Remove the cake from the mold and place on a grate to cool down.

Sauce

In a sauce pot, combine all of the ingredients and bring to a boil, stir well. Drizzle the sauce on the cake before serving. Keep a small amount of the sauce to garnish the plate.

Bon appétit!