



Queen Elizabeth Cake I



Prep
30 m

Cook
40 m

Ready In
1 h 30 m

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Recipe By: Carol

"A scrumptious date nut cake that is truly fit for a queen. It is crowned with a broiled coconut topping."

Ingredients

1 cup boiling water	1 teaspoon baking powder
1 cup dates, pitted and chopped	1/2 teaspoon salt
1/4 cup butter, softened	1/2 cup chopped walnuts
1 cup white sugar	1 cup flaked coconut
1 egg	2/3 cup packed brown sugar
1 teaspoon vanilla extract	6 tablespoons butter
1 1/2 cups all-purpose flour	1/4 cup cream
1 teaspoon baking soda	

Directions

- 1 Pour boiling water over dates in a small bowl, and let stand until cool.
- 2 Measure flour, baking powder, soda, salt, and nuts into a small bowl. Stir to mix.
- 3 Cream 1/4 cup butter or margarine and white sugar together in a mixing bowl; beat in egg and vanilla. Add flour mixture to creamed mixture in three parts alternately with date mixture in two parts, beginning and ending with dry mixture. Spread batter into a greased 9 x 13 inch pan.
- 4 Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until an inserted wooden pick comes out clean.
- 5 To Make Topping: Mix coconut, brown sugar, 6 tablespoons butter and cream in a small saucepan over medium heat. Boil for three minutes. Spread over warm cake, and brown under broiler.

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