

# Date & Pomegranate Loaf (Paul Hollywood)

Yield: 12 serves | Prep: 10 min | Cook: 45 min

## Ingredients

- 2 oranges – zest and juice
- 150 ml pomegranate juice
- 100 ml pomegranate molasses
- 125 g soft light brown sugar
- 75 g unsalted butter
- ¼ tsp ground cardamom
- 1 ½ tsp ground cinnamon
- 175 g pitted chopped dates
- ½ tsp bicarbonate of soda
- 2 large beaten eggs
- 175 g plain flour
- 2 tsp baking powder
- 160 g ground almonds
- 125 g whole blanched almonds
- 1 Pomegranate Seeds & Molasses for decoration



## Instructions

**1.** Line the base and sides of a 1kg loaf tin with baking paper. Heat your oven to 180c/160c fan/gas 4.

**2.** Place the orange juice, zest, pomegranate juice, pomegranate molasses, sugar, butter, cardamom seeds, ground cinnamon, dates and bicarbonate of soda in a pan. Bring to the boil then lower the heat and simmer for 5-8 minutes until the dates become soft and the liquid has reduced slightly. Pour into a large bowl and leave to cool. Roughly chop the almonds so they are still chunky and not powdery. Remove 25g of the chopped almonds and set to one side.

**3.** Beat the eggs then add to the cooled date mixture and stir. Add the flour, baking powder, ground almonds and 100g of the chopped almonds. Mix until combined.

Pour into the prepared tin and smooth the top to level. Scatter the top with the remaining chopped almonds. Bake for 40-45minutes until risen and golden brown. Check its cooked through by inserting a skewer into the cake and it should come out clean.

Leave to cool in the tin for 5 minutes, then remove and a wire rack.

Whilst the cake is still warm brush the top with 2 tbsp of pomegranate molasses and scatter over the fresh pomegranate seeds.

Slice and enjoy.