CAPE BRANDY TART

INGREDIENTS:
250g pitted dates, chopped
1 cup boiling water
1 tsp bicarbonate of soda
100g butter, room temperature
1 extra large egg
1 ¼ cup flour
Pinch of salt
½ tsp baking powder
½ cup pecan nuts

Preheat oven to 180°C

Sprinkle dates with bicarbonate of soda and pour over the boiling water. Cool down.
Cream butter and sugar until light and fluffy.
Add the egg bit by bit.
Sift dry ingredients twice.
Fold the dry ingredients alternatively with the dates into the creamed egg mixture.
Pour into a greased oven dish and bake for 45 minutes

SAUCE:
¾ cup sugar
¾ cup water
1 tbsp butter
1 tsp vanilla essence
½ cup brandy

Bring sugar, water and butter to the boil.
Remove from the heat and add vanilla essence and brandy.
Pour over tart

Enjoy with whipped cream.