Chocolate Chip Date Cake

Level: Easy   *Prep Time: 20 minutes*

Serves: 20 to 25   *Cooking Time: 35 minutes*

1 (8oz.) package whole pitted dates, chopped

1 cup boiling water

1¾ tsp. baking soda

1½ cups all-purpose flour

½ tsp. table salt

¾ cup unsalted butter

1 cup + 2 Tbsp. white granulated sugar

2 eggs, at room temperature

½ to ¾ cup semi-sweet chocolate chips

¼ cup finely chopped nuts (I used walnuts)

1. Preheat oven to 350°. Grease and flour a 9x13 pan OR use Non-Stick Cooking Spray with Flour (Baking Spray). Set aside.
2. Place the chopped dates in a medium bowl. Pour the boiling water over the dates. Add 1 tsp. of the baking soda, mix, and set aside to cool.
3. In another medium bowl, sift the flour, the remaining ¾ tsp. baking soda, and salt. Set aside.
4. In a stand mixer fitted with a wire whip (whisk) attachment, cream the butter with 1 cup white granulated sugar until combined. Add the eggs and beat on low until combined.
5. Add 1/3 of the flour mixture to the butter mixture and mix. Add 1/3 of the date mixture to the butter mixture and mix. Add remaining flour and date mixtures a third at a time alternating and mixing until all are completely mixed with the butter mixture.
6. Pour the batter into the greased pan and spread evenly. Sprinkle the remaining 2 Tbsp. of white granulated sugar evenly onto the batter.
7. Sprinkle ½ to ¾ cups of chocolate chips evenly onto the batter. Sprinkle the chopped nuts evenly onto the batter.
8. Bake for 35 minutes, or until a toothpick inserted in the center of the cake comes out clean. Cool before cutting with a plastic knife.