

## Weetbix and Date Loaf

### Ingredients – Serves 12

- 4 Weetbix, crushed
- ¼ cup sugar
- 1 cup dates, chopped
- 1 tsp bicarbonate soda
- 1 cup (250ml) boiling water
- 1 cup wholemeal self-raising flour
- 2 eggs, lightly beaten

### Method

1. Preheat oven to 180°C and grease a loaf tin (23 x 13 x 7cm) with spray oil. Grease 4x loaf tins for 48 serves.
2. In a large bowl, place crushed Weetbix, sugar, dates and bicarbonate soda. Pour over boiling water, mix with a spoon and set aside for 5 minutes.
3. Add the flour and eggs and mix well.
4. Pour mixture into loaf tin and bake for 30-40 minutes or until the loaf is golden and cooked through.
5. Leave to cool for 5-10 minutes before removing from the tin. Slice and serve warm or cooled.

