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Date Cake with Caramel Sauce

Yield: about 6-8 servings

Don't let the name fool you, this ooey-gooey cake is delicious! We got this recipe from our "Saturday Night Quilting Buddy" Cheryl.

Cake:

1 cup dates, pitted and chopped (I Buy Sunmaid California chopped dates in package)

1 1/2 cup water

1 teaspoon baking soda

4 tablespoons real butter

1 cup white sugar

2 eggs

1 cup self-rising flour

1 teaspoon vanilla

Preheat oven to 350 degrees. Grease 7" round CorningWare dish. Pour water over dates in a saucepan and bring to a boil; remove from heat and add baking soda and let stand. Cream butter and sugar, and add eggs one at a time, beating well after each addition. Gently fold in the flour. Stir in date mixture and vanilla and pour into pan. Bake for 35-45 minutes. Tooth pick to test. Make the sauce while the cake is baking.

Caramel Sauce:

(I make a double batch so you can pour on more caramel when serving!)

3/4 cup brown sugar

1/2 cup whipping cream

8 tablespoons real butter

1 teaspoon vanilla

Combine the sauce ingredients in saucepan. Bring to a boil, reduce heat and simmer for 3 minutes.