

# Date, Cinnamon & Rosemary Cake

Adapted from a recipe by Tania Hubbard at [www.glutenfreegrainfree.com.au](http://www.glutenfreegrainfree.com.au)

20 cm round springform cake tin  
baking paper  
food processor  
measuring cups and spoons  
bowl scraper  
chopping board  
slicing knife

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1. **Preheat** oven to 175°C (350°F).

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2. **Line** the cake tin with the baking paper.

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3. **Place** in the food processor

1 cup **pepitas**  
1 cup **coconut sugar**  
1½ cups **desiccated coconut**  
½ cup **dried pitted dates**  
2 TBS **fresh rosemary leaves**  
1 TBS **coconut flour**  
2 tsp **ground cinnamon**  
2 tsp **ground ginger** (opt.)  
1 tsp **bicarb/baking soda**  
¼ tsp **ground nutmeg**  
pinch **salt**

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4. **Process** until all ingredients are finely chopped.

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5. **Add**

4 **medium eggs**  
¼ cup **olive oil**  
½ cup **water**

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6. **Pulse** until all ingredients are just combined.

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7. **Pour** into prepared tin and **bake** for 35 to 40 minutes until it bounces back when lightly pressed.

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8. Once **cool** it can be **decorated** with

extra **sliced dates**  
extra **fresh rosemary leaves**  
sprinkle of **coconut sugar**

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