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Ingredients

1kg stoned dates 725ml water 1kg preserving sugar 1 tsp ground cinnamon 1 tsp ground nutmeg Grated peel and juice of 1 lemon 2 tbsp unsalted butter

Preparation

- 1 1. Bring the dates and water to the boil. Simmer gently for 10 minutes.
- 2 2. Add the remaining ingredients and continue to cook, stirring all the time.
- **3** 3. When the mixture is thick and smooth, take it off the heat.
- 4 4. Pack into sterilised, warmed jars and cover.

Cooks Note

Makes: 2.25kg