

# Eat The View



## Recipes and Tips

### Date Nut Tart

Serves: 12

1 Rolled Pie Crust  
1½ cup Chopped Walnuts (by volume)  
1 cup Chopped Dates (by volume)  
⅔ cup Golden Syrup  
½ cup Sugar  
1 tsp Vanilla Extract  
½ tsp Salt  
2 Eggs

Preheat oven to 150C.

Place pie crust in a 9-inch tart pan or, for squares, gently press into a 13-by-3½-inch pan. Place nuts and dates in crust.

Combine golden syrup, sugar, vanilla, salt and eggs in a large bowl; whisk well. Pour over dates.

Bake about 50 minutes, until puffed and brown. Cool on a wire rack at least 15 minutes before slicing.