



Chocolate Chip Cake

INGREDIENTS:

- 1 cup of pitted and chopped dates
- 1 cup of hot water
- 1 teaspoon of baking soda
- 1 cup of margarine
- 1 cup of sugar
- 2 eggs
- 1 3/4 cups of flour
- 2 teaspoons of cocoa powder
- 1 teaspoon of salt
- 1 bag of semi-sweet chocolate chips (I used mini- chips because it was all I had- and they worked great!)

DIRECTIONS:

- Preheat oven to 350F degrees and spray a cake pan with non-stick spray.
- In a medium bowl, combine the dates, water and baking soda, and allow the dates to soak while you put the rest of the ingredients together.
- Cream together margarine and sugar. Add eggs and blend together.
- Add dry ingredients (except for chocolate chips) and blend well.
- At the end, add date and water mixture. Blend well and add chocolate chips.
- Pour into cake pan and bake 40-50 minutes, until a tooth pick inserted in the center comes out clean.
- Enjoy!