

Coconut Chai Spiced Loaf

with Vanilla Glaze



Makes: 2 loaves (10 slices per loaf)

400g pitted dates, roughly chopped (2 ¼ cups)
500ml boiling water (2 cups)
5g baking soda (1 tsp)
3 eggs (size 7)
375ml **Simply Pure Virgin Coconut Oil** (1 ½ cups)
330g **Chelsea Organic Coconut Sugar** (1 ½ cups)
200g grated carrot (2 cups)
470g plain flour (3 cups)
5g baking powder (1 tsp)
10g ground cardamom (2 tsp)
10g ground mixed spice (2 tsp)
10g ground ginger (2 tsp)

Vanilla Glaze

250g **Chelsea Icing Sugar** (2 cups)
5ml vanilla extract with seeds (1 tsp)
30ml lemon juice (2 Tbsp)
30g butter
60ml hot water (¼ cup)
20g thread coconut, toasted (¼ cup)

Method

Pre-heat the oven to 180°C conventional bake. Line two loaf tins 22 x 12cm with baking paper, covering the base and sides.

Place the chopped dates in a heat proof bowl and add the boiling water and baking soda, set aside for 30 minutes stirring occasionally.

In a large bowl, whisk the eggs and coconut oil until liquid, add the coconut sugar and carrot and mix well. Add the date mixture then sift over the flour, baking powder and spices. Mix well and divide the mixture between the two tins, smoothing the top.

Bake for 40-45 minutes or until a skewer inserted in the centre comes out clean. Cool on a wire rack completely before adding the glaze.

Vanilla Glaze: Sift the icing sugar into a bowl and add the vanilla, lemon juice, butter and half the hot water. Mix well then add as much of the remaining water as needed to make a smooth, runny icing. Drizzle the icing over the loaves and sprinkle with the toasted coconut.

Variations

- Try this with other nuts and spice combinations.
- **Passionfruit Glaze:** Add passionfruit pulp to the glaze and reduce the amount of hot water.
- **Lemon Glaze:** Omit the vanilla extract and replace with the zest of 2 medium sized lemons.

This recipe can be made dairy free by omitting the butter from the vanilla glaze.



Nutrition

Contains gluten (wheat flour), eggs and dairy (butter in the glaze).

Service

Sliced loaf can be served with a cube of butter.

These loaves will freeze well if un-iced.

TOTAL COST*	\$23.11
COST PER PORTION	\$1.16
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$4.43

*Cost based on average wholesale prices March 2016



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