**English Walnut Date Cake [** [**https://www.allrecipes.com/recipe/25576/english-walnut-date-cake**](https://www.allrecipes.com/recipe/25576/english-walnut-date-cake) **]**

This walnut date cake has been a favorite of my husband's since as long as I can remember. His mother, who's 75, always manages to bake him one every year for Christmas, though she claims it's always his last.

[](https://www.allrecipes.com/recipe/25576/english-walnut-date-cake/)

**Prep Time:**

30 mins

**Cook Time:**

1 hr 30 mins

**Additional Time:**

10 mins

**Total Time:**

2 hrs 10 mins

**Servings:**

16

**Ingredients**

* 2 pounds dates, pitted and chopped
* 2 pounds English walnuts, coarsely chopped
* 1 ¼ cups all-purpose flour
* 1 cup white sugar
* 1 tablespoon baking powder
* 4 large egg yolks
* 4 large egg whites

**Directions**

1. Preheat the oven to 300 degrees F (150 degrees C). Grease and flour a 10-inch tube pan.
2. Combine dates, walnuts, flour, sugar, and baking powder in a large bowl. Stir in egg yolks until combined.
3. Beat egg whites in a clean, large glass or metal mixing bowl until stiff peaks form. Fold whites into date mixture until no streaks remain. Spoon into the prepared pan.
4. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 90 minutes. Let cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely.