

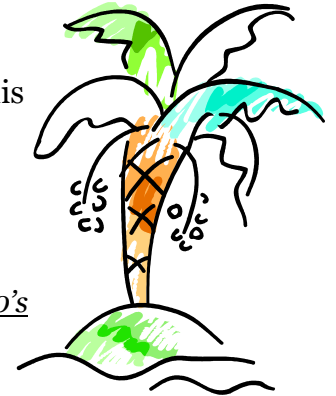
## Date-Nut Bread

Another recipe from my mother – I remember growing up with slices spread with cream cheese for a special occasion. A favorite of mine – this is similar to the dark, dense date breads you can buy in the supermarket.

Hope you enjoy it as much as my family does! *S. Luczu*

### Date-Nut Bread

*Original recipe: Alice Adams – pre-1960's*



*Makes: 2 medium (4"x8" aluminum loaf pans) OR 6 mini loaf size*

*Can also use mini-Bundt cake pans*

Mix together; cool, cover and let stand 3-4 hr. (to room temperature) or overnight:

2 C. chopped Dates

2 C. Boiling Water

2 tsp. Baking soda

● Add to Date Mixture:

1 C. sugar

1 egg, beaten

1 Tbsp. melted butter

● Stir well until sugar is dissolved; then stir in:

2 <sup>3</sup>/<sub>4</sub> C. sifted flour

1 C. chopped walnuts

1 tsp. vanilla extract

● Preheat oven to 325°

● Pour into well-greased loaf pans or washed and greased 1# coffee cans.

● Bake in 325° preheated oven for about 1 hr.

*IF using mini-loaf or mini-bundt pans, bake 35-40 min.*

● Test with a toothpick, bread is done when it comes out clean inserted into the center of the loaf.

● Cool in pan for 10 min; remove and cool completely.

● Wrap in zip-lock bags and store in refrigerator overnight cutting.