

Date Nut Bread

Ingredients

- 1 tsp baking soda
- 1 cup boiling water
- 1 cup pitted dates, cut up
- 3/4 cup raisins
- 2 Tbsp soft butter
- 1 cup sugar
- 1 tsp vanilla
- 1 egg
- 1 1/3 cup sifted flour
- 3/4 cup chopped pecans

Instructions

1. Pour baking soda and boiling water over dates and raisins. Set aside.
2. Cream butter and sugar.
3. Add vanilla, then egg. Beat well.
4. Add flour and mix.
5. Pour in fruit mixture (including water) and pecans. Mix.
6. Bake in a buttered 9 x 5 loaf pan at 350°F for 45-55 minutes.

Date Nut Bread 350°

1 t. baking soda
1 c. boiling water
1 c. pitted dates, cut up
 $\frac{3}{4}$ c. raisins
2 T. soft butter
1 c. sugar

1 t. vanilla
1 egg
 $1\frac{1}{3}$ c. sifted flour
 $\frac{3}{4}$ c. chopped pecans

Pour soda & boiling water over dates and raisins.
Set aside. Cream butter & sugar. Add vanilla, then egg.
Beat well. Add flour & mix. Pour in fruit mixture
(including water) and pecans. Mix. Bake in
buttered 9x5 loaf pan - 350° 45-55 min