Date & Nut Bread

From Mrs. Bonneau, October 10, 1957

Ingredients

- 1 cup dates, cut
- 1 tsp soda
- 3/4 cup boiling water
- 1 egg, separated
- 1 tsp vanilla
- 3/4 cup sugar
- 1 Tbsp melted butter
- 1/2 cup broken walnuts
- 1 3/4 cup sifted flour

Instructions

1. Sprinkle soda over dates, then pour boiling water on top.
2. Beat egg yolk, add vanilla, sugar, and melted butter, then pour over date mixture.
3. Add flour and nuts and mix well.
4. Fold in beaten egg white.
5. Bake in a well greased loaf pan 45 minutes to 1 hour in a 300° oven.

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DATE & NUT BREAD

1 cup dates(cut)
1 tsp soda
3/4 cup boiling water
Sprinkle soda over dates, pour boiling water on top.
1 egg
1 tsp vanilla
3/4 cup sugar
1 tbsp melted butter
½ cup broken walnuts
1 3/4 cup sifted flour
Beat egg yolk, add vanilla, sugar & melted butter, then pour over date mixture, add flour

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and nuts and mix well. Fold in beaten egg white.
Bake in loaf well greased pan 45 mins to 1 hour ~~350~~ 300 oven.

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