Date Cake and Date Loaf

Two recipes on one card

Date Cake

Ingredients

- 1 1/2 cups sugar
- 3/4 cup butter
- 2 eggs
- 1 1/2 cups sour milk
- 2 tsp baking soda
- 3 cups flour
- 1 cup dates, pitted and chopped
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp cloves

Instructions

1. Preheat oven to 350°F. Grease and flour a 9x13 pan or two 9" round layer pans.
2. Cream butter and sugar together until light and fluffy.
3. Beat in eggs one at a time.
4. Dissolve baking soda in sour milk.
5. Sift together flour, cinnamon, nutmeg, and cloves.
6. Add sifted dry ingredients alternately with sour milk mixture, beginning and ending with flour.
7. Fold in chopped dates.
8. Pour into prepared pan.
9. Bake at 350°F for 35 to 40 minutes for a 9x13 pan, or 25 to 30 minutes for layer pans, until a toothpick inserted in the center comes out clean.
10. Cool completely before frosting if desired.

Editor's Notes

- **"1 tsp cin nutmeg - cloves"** - three spices listed with one quantity; interpreted as 1 tsp cinnamon plus 1/2 tsp each nutmeg and cloves. The dash separates the measured cinnamon from the smaller pinch-quantity spices.
- **"Sour milk"** - period term for naturally soured whole milk. Modern substitute: add 1 1/2 Tbsp white vinegar or lemon juice to 1 1/2 cups whole milk and let stand 5 minutes.
- **Dates** - pitted and chopped before measuring; Medjool or Deglet Noor both appropriate.

- **Baking temperature, time, and pan size** not specified; 350°F for 35 to 40 minutes in a 9x13 pan inferred from batter volume and composition.
- **Completeness tag:** `minor-gaps` - spice quantities, pan size, temperature, and time inferred.

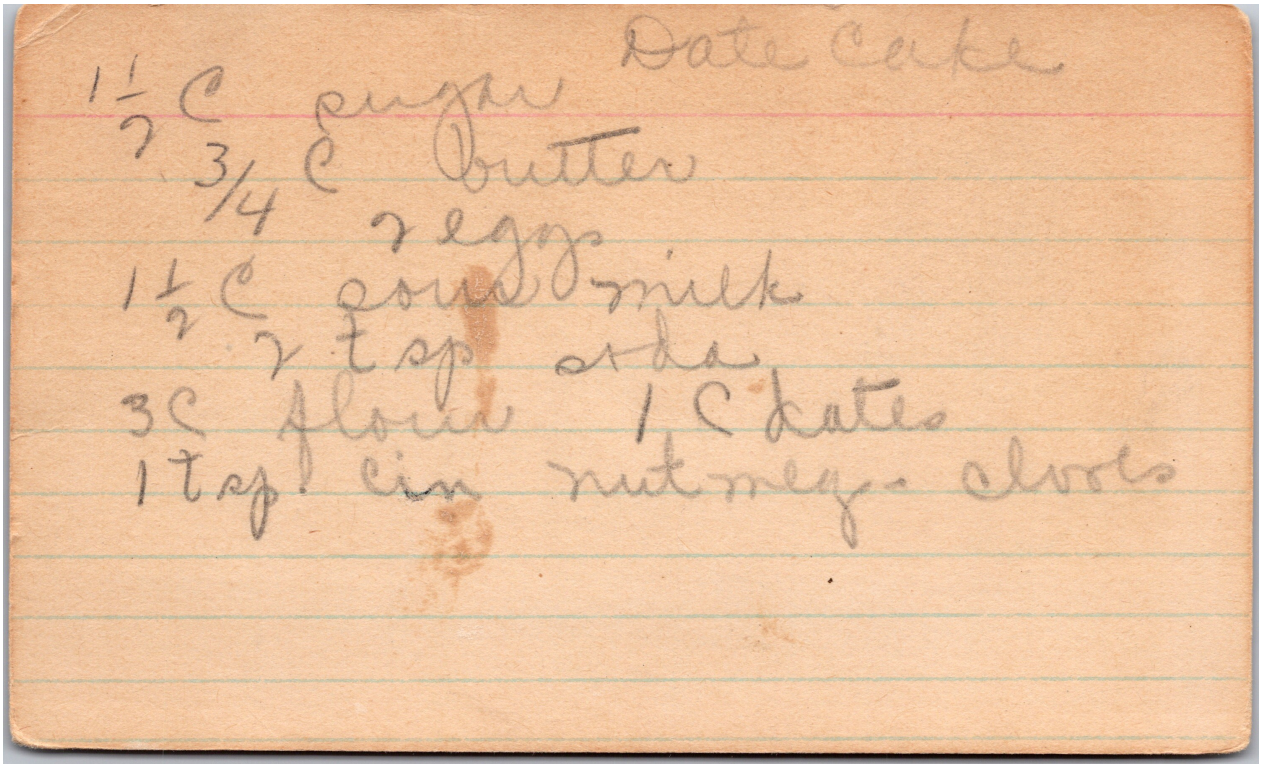
Date Loaf

Ingredients

- 1 oz unsweetened baking chocolate, melted
- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 1 cup buttermilk
- 1 level tsp baking soda
- 2 cups flour
- 1 tsp vanilla
- 1/2 tsp cinnamon
- 1/4 tsp cloves
- 1 cup dates, pitted and chopped
- 1/2 cup chopped nuts

Instructions

1. Preheat oven to 350°F. Grease and flour a standard 9x5 inch loaf pan.
2. Melt chocolate over low heat or in a double boiler; set aside to cool slightly.
3. Cream butter and sugar together until light and fluffy.
4. Beat in eggs one at a time.
5. Stir in melted chocolate and vanilla.
6. Dissolve baking soda in buttermilk.
7. Sift together flour, cinnamon, and cloves.
8. Add sifted dry ingredients alternately with buttermilk mixture, beginning and ending with flour.
9. Fold in chopped dates and nuts.
10. Pour into prepared loaf pan.
11. Bake at 350°F for 55 to 65 minutes until a toothpick inserted in the center comes out clean.
12. Cool in pan 10 minutes before turning out onto a wire rack.


Date Cake
1½ C sugar
¾ C butter
2 eggs
1½ C sour milk
2 tsp soda
3 C flour 1 C dates
1 tsp cin nutmeg cloves

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Date Loaf.

1 sq. chocolate (melted)
½ C butter 1 C. sugar.
2 eggs. 1 C butter milk
1 level tsp soda 2 C. flour
Vanilla cinnamon & cloves
dates & nuts.

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