

# Date Nut Bread Recipe

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*This is another quick bread which works for any meal. Sweet and nutty, it goes great with a nice cup of coffee. Cut the strong flavor with a little cream cheese. Makes two loaves - why make less? Delicious!*

1.5 cups boiling water

3 cups chopped dates

2 tablespoon butter

1/2 cup brown sugar

1/2 cup molasses

4 teaspoons vanilla

4 large eggs, beaten

2 cups chopped walnuts

2 cup all purpose flour

3 teaspoons baking powder

1/2 teaspoon baking soda

1 teaspoon salt

2 buttered loaf pans

Preheat your oven for 350 degrees. Pour the boiling water over the dates and butter in a medium sized bowl. Stir to combine and melt the butter, then let the mixture cool until lukewarm. Puree 1/3 of the mixture (more if you like a smoother bread) in a food processor, then add the puree back into the remaining date mixture and stir. Add in the brown sugar, molasses, vanilla, eggs and walnuts, mix well.

In a large bowl, sift together the flour, powder, soda and salt. Combine with the wet ingredients and mix until just combined. Pour half into two buttered loaf pans. Bake for approximately 60 minutes until the middle of each loaf rises up out of the pan. Allow to cool on a rack for at least an hour before eating. Serve with cream cheese.