
Date Nut Bread

From Jeanette's recipe cards

Use either a loaf pan or one pound coffee can for baking.

| Quantity | Ingredients | Preparation Notes |
|------------------|------------------------|---|
| Date Preparation | | |
| 1 sm pkg | Dates | • Combine items in date preparation, mix and set aside to cool. |
| 1 tsp | Salt | • Combine all items for bread batter in separate bowl. |
| 3 C | Sugar | • May use wither loaf pans or coffee cans to bake. Whichever is used should be greased and floured. |
| 2 tsp | Baking Soda | • Alternate layers of batter, date mixture and nuts. |
| 2 C | Boiling Water | • If baking in loaf pan - 1 hour at 350 degrees |
| Bread Batter | | • If baking in coffee can 45 min at 350 degrees |
| 1/2 C | Shortening (margarine) | |
| 3 C | Sugar | |
| 2 | Eggs | |
| 2 tsp | Vanilla | |
| 4 C | Flour | |
| | Chopped nuts | |