
Aunt Ronnie's Date Nut Bread

From Veronica Soltys

Makes three loaves. Freezes well, tastes fruity.

Quantity	Ingredients	Preparation Notes
1 lb	Dates, cute into small pieces	Put dates and baking soda into boiling water and set aside.
2 tsp	Baking Soda	Cream butter and sugar
2 C	Boiling Water	Add eggs, vanilla and cinnamon, mix well.
1/2 C	Butter or Margarine	Alternate adding liquid from the dates and flour until completely added and mixed to form a batter.
2 C	Sugar	Mix in dates and walnuts
2	Large Eggs	Grease 3 loaf pans
2 tsp	Vanilla	Divide batter into the three pans
1 tsp	Cinnamon	Bake at 350 degrees for 35 - 40 minutes, toothpick test should come out clean
3 1/2 C	Flour	
1 C	Chopped Walnuts	