

# Date and Nut Bread

## Ingredients

1 1/2 cups boiling water  
1 1/2 cups cut-up dates  
1/2 cup packed brown sugar  
1 tsp soft shortening  
1 egg  
2 1/4 cups flour  
1 tsp baking soda  
1/2 tsp salt  
1 cup broken nuts (we love pecans.)

## Directions

Heat oven to 350 degrees. Grease a 9" x 5" x 3" loaf pan. Pour boiling water over the dates, let cool in refrigerator. Mix sugar, shortening and egg thoroughly. Mix dry ingredients and stir into liquids. Stir in dates and nuts. Pour into greased pan. Bake for 60 to 70 minutes. Enjoy.



**The Giles sisters “get crackin” on the local Bartlett walnut bounty in 1939.**

Submitted by: Sue Wells



*“I’m going to share a wonderful date and nut bread that is in my very first cookbook, a Betty Crocker cookbook that was a bridal shower gift to me in 1967. The cookbook is falling apart with so much use. I have to hold it together with a big rubber band. My husband absolutely loves this bread. I can’t even imagine how many times I have made it for him in the 44 years we’ve been married.”*