

Date and Nut Bread

(from Marlene) – (from Grammie) – (from neighbor across the street) ☺ (many years ago)

2 eggs
4 Tablespoons shortening
2 cups of sugar or less (I use 1-½)
2 cups hot water
1/2 tsp salt
2 tsp baking soda
3 cups flour
1 cup nuts (large pieces)

Cut dates in quarters, and pour boiling water over them and set aside.

Cream shortening and eggs.

Sift salt, soda & flour.

Add dates & water mixture to creamed mixture.

Then add sifted dry ingredients.

Add nuts and mix well

Turn into well-greased & flour (or sugar) loaf pans

Bake at 325 degrees for 40 to 50 minutes