

Walnut Date Bread Recipe

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Many years ago when I was sick, a dear friend stopped with a pot of soup and this beautiful bread. Every cook should have a copy of this traditional quick bread recipe in his or her files.

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TOTAL TIME: Prep: 15 min. Bake: 45 min. + cooling

MAKES: 24 servings

Ingredients

- 1-1/2 cups chopped dates
- 1-1/2 cups hot water
- 2 tablespoons butter, softened
- 2-1/4 cups all-purpose flour
- 1-1/2 cups sugar
- 3/4 cup coarsely chopped walnuts
- 1-1/2 teaspoons baking soda
- 1-1/2 teaspoons salt
- 2 eggs, lightly beaten
- 1-1/2 teaspoons vanilla extract

Directions

1. In a large bowl, combine the dates, water and butter; let stand for 5 minutes. In a large bowl, combine the flour, sugar, walnuts, baking soda and salt. In a small bowl, combine the eggs, vanilla and date mixture. Stir into dry ingredients just until moistened.
2. Pour into two greased 8-in. x 4-in. loaf pans. Bake at 375° for 45-50 minutes or until a toothpick comes out clean. Cover loosely with foil if top browns too quickly. Cool for 10 minutes before removing from pans to wire racks. **Yield:** 2 loaves (12 slices each).

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