

Betty's Dreamy Date Nut Bread Recipe



Uploaded on 13 Mar 2010

In this video, Betty demonstrates how to make her tasty and filling Date Nut Bread. This bread can be used for breakfast or for an afternoon snack with tea. It is very easy to make, and it tastes wonderful!

Ingredients:

- 1 cup chopped dates
- 1 cup boiling water
- 1 teaspoon baking soda
- 2 eggs, well beaten
- 1 cup sugar
- 1 tablespoon butter, softened
- 1 cup walnuts (You may substitute another kind of nut.)
- 1 ½ cups self-rising flour
- 1 teaspoon vanilla extract

Sprinkle 1 cup dates with 1 teaspoon baking soda, and pour 1 cup boiling water over all. Set aside. In a large mixing bowl, beat 2 eggs, and add 1 cup sugar and 1 tablespoon softened butter. Mix well. Gradually stir in 1 cup walnuts, 1 ½ cups flour, 1 teaspoon vanilla extract, and date mixture. Stir, just until dry ingredients are moistened. Pour mixture into a greased and floured, waxed-paper-lined loaf pan. Bake in a 350 degree oven for 40 to 45 minutes, or until a toothpick inserted in the deepest part comes out clean. (I always bake any loaf like this in the center of the oven with a large sheet of aluminum foil on the rack above, so that the top will not over-brown. The aluminum foil may be removed near the end of baking.) Remove loaf from the oven, and let cool in the loaf pan for a few minutes. Remove from the loaf pan, and peel off the waxed paper. Place on a nice serving plate, and slice into equally-sized slices, and serve while warm with fresh butter. This is a simple bread, with a touch of elegance! You will love it!!!