

Date Walnut Sweet Bread

Ingredients:

- 1 cup chopped dates
- 1 cup boiling water
- 1 tablespoon vegetable oil
- 1 cup brown sugar, packed
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup chopped walnuts

Preparation:

Preheat oven to 350 degrees and lightly grease a loaf pan.

In a heat-resistant bowl, put the dates, boiling water, and oil, stir gently and let sit for 10 minutes.

To the bowl (do NOT drain off liquid) add the brown sugar, egg, and vanilla extract, stir to combine well.

In a separate bowl, stir together the dry ingredients (flour, baking soda, and salt) then sprinkle in date mixture, stirring as you do to combine, but do not over-mix.

Add walnuts and fold in with big spatula.

Turn the batter into your prepared loaf pan and bake in preheated oven at 350 degrees for 60 to 65 minutes or until top is lightly golden brown.

Remove and cool in loaf pan on countertop for 5 to 10 minutes, then slide out onto cooling rack.