

Date and Nut Bread  
From the recipe box of Grandma Allen/Nancy R. Walsifer

$\frac{3}{4}$  cup Chopped dates  
1-cup chopped nuts  
1-1/2 teaspoons baking soda  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{4}$  cup shortening  
 $\frac{3}{4}$  cups Boiling water  
2 eggs  
 $\frac{1}{2}$  teaspoon vanilla  
1 cup granulated sugar  
1-1/2 cups all-purpose flour

Preheat oven to 350°

Combine nuts, dates, baking soda and salt in bowl. Add shortening and boiling water. Let stand 15 minutes. Stir to blend. Beat eggs slightly; add vanilla, sugar and flour to date mixture. Grease and flour 2 pans, 7-1/2-inches x 3-1/2-inches x 2-1/4-inches.

Bake 40 minutes

Notes: I used walnuts for the recipe. I used one pan close to the size noted above and the bread came approximately 1-1/4" high. If want a taller bread, put batter in one pan and check for doneness after 40 minutes; add more time if needed. I suggest checking in 5–7-minute increments so the bread doesn't over bake.