



Recipe: Date-Nut Bread



1 pkg. (8 oz.) pitted dates
1 1/4 cup cups Coca-Cola®
1 cup firmly packed light brown sugar or granulated sugar
2 tablespoons oil
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon soda
1 egg
1 teaspoon vanilla extract
1/2 cup chopped pecans or walnuts

Cut up dates. Heat Coca-Cola to boiling. Remove from heat and stir in dates, mixing very well. Stir in sugar and oil. Let cool while preparing other ingredients. Lightly spoon flour into cup to measure. Stir together flour, baking powder and soda. Add to dates, mixing thoroughly. Stir in well-beaten egg, vanilla and nuts. Pour into greased and floured 9x5x3-inch loaf pan. Bake in moderate oven, 350°F, about 1 hour or until toothpick inserted in center comes out clean. Cool in pan, set on rack, 20 minutes. Remove loaf from pan, set it on rack, top side up. When cold, wrap, store overnight before slicing. Makes one loaf, about 2 1/2lbs.

*An easy, hand-mixed quick bread. The moist, fruity slices make delicious cream cheese sandwiches.