

A Recipe From *tikkido*

Date Nut Bread

<https://tikkido.com/blog/date-nut-bread-recipe>

Ingredients:

- 1 cup dates, cut small
- 1 teaspoon baking soda
- 1 cup boiling water
- 1 Tablespoon shortening
- 1 egg
- 1/2 teaspoon salt
- 3/4 cups brown sugar
- 1/2 cup chopped nuts
- 1 1/2 cups flour

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Pit and chop your dates into small pieces (or buy them already pitted and chopped up). Sprinkle the baking soda over the dates, and pour the cup of boiling water over the dates and soda.
3. Cream the shortening, egg, salt, and brown sugar.
4. Add the walnuts, date mixture, and flour, and mix into a batter.
5. Pour the batter in a greased bread pan and bake at 350 for one hour.

