

# National Day Calendar – Recipe Collection



## CAL'S KITCHEN DATE NUT BREAD

1 cup chopped pecans  
1 cup chopped dates  
1 cup sugar  
1 cup boiling water  
2 1/4 cups flour  
1 egg  
1 teaspoon soda  
1 teaspoon salt  
1 teaspoon baking powder  
2 teaspoons shortening OR 1.5  
tablespoons of butter



### Gather your tools!

- Large Bowl
- Medium Bowl
- 9.5" x 5" Loaf pan
- Whisk (or hand mixer)
- Flour Sifter (*optional*)
- Parchment Paper (*optional*)
- Measuring Cups & Spoons

Add dates, sugar, and shortening\* into a medium bowl. Pour the boiling water over the mixture and let cool. Into a large bowl, sift soda, salt, and baking powder into flour. Add the nuts and mix well. In a small bowl, beat egg and set aside to be added with wet ingredients.

Combine wet ingredients into flour mixture. Whisk/Mix until smooth, but avoid over-mixing. Pour mixture into the greased loaf pan and bake at 350 for 45 minutes. Your loaf may require additional time. Check the center with a toothpick. Once done, let cool on baking rack.

Using **softened** (not melted!) **unsalted butter** and **room temperature egg(s)** makes for easier mixing and a more even loaf. | For a **sweeter bread**, replace nuts with **chocolate chips** and dust with top of loaf with **powdered sugar**. | **Line the pan** with parchment paper for easier removal.