

ArmadilloPepper.com

Cheddar Date Nut Loaf Recipe

Yield: 4 servings

8 oz Dates; Finely Chopped
2 tb Butter
3/4 c Water; Boiling
1 3/4 c Unbleached Flour; Sifted
1/4 t Salt
1 t Baking Soda
1/2 c Sugar; Granulated
1 ea Egg; Lg, Well Beaten
4 oz Cheddar Md, Shredded
1 c Walnuts; Chopped

Preheat the oven to 325 degrees F. Place the dates and butter in a small bowl and pour the boiling water over them. Let stand for 5 minutes. Stir the dry ingredients together in a large bowl. Add the date mixture, egg, cheddar and nuts. Mix until just blended and spoon the mixture into a well greased 9 X 5-inch loaf pan. Let stand for 20 minutes. Bake for 50 to 60 minutes in the preheated oven or until a wooden pick inserted in the center of the loaf comes out clean. Turn out onto a rack and cool before slicing.

NOTE: The flavor improves if the bread stands overnight before serving.

Recipe via Meal-Master (tm) v8.05