

Date & Nut Bread (McCall's)

4 cups cut up dates	4 cups cake flour
2 cups broken nuts	1 t. salt
2 cups boiling water	2 eggs
$\frac{1}{2}$ cup shortening	2 level t. soda
$1\frac{1}{2}$ cups brown sugar	

Put kettle on to boil & set oven at 350. Cut up dates with scissors. To keep scissors from sticking run them under cold water. Break up nuts. Pour 2 cups boiling water over dates & nuts & let them stand. Put shortening in bowl & start electric mixer at low speed. If sugar is lumpy, sift. With mixer running pour sugar slowly on to shortening. Measure flour, salt, and sift twice (over)

Break egg into mixing bowl. Grease and lightly flour 4 small bread pans. Finish mixing by hand. Add soda to nuts and dates. Stir in flour and fruit mixture alternately but gently. Beat until batter is thoroughly mixed. Add about $\frac{2}{3}$ cup of cold water. Pour into pans. and bake 45 minutes.