

1 cup chopped dates
 $\frac{3}{4}$ cup all-purpose
flour
 $\frac{3}{4}$ cup whole-wheat
flour
 $\frac{1}{2}$ cup packed light
brown sugar
 $\frac{1}{3}$ cup sugar
1 tablespoon double-
acting baking powder

1 teaspoon salt
 $\frac{1}{2}$ cup butter or
margarine,
softened
2 eggs
2 teaspoons vanilla
extract
Pecan Icing
(opposite)

UP TO 1 MONTH AHEAD:

Preheat oven to 375°F. Grease and flour a 9" by 9" baking pan. In small saucepan, over high heat, heat 1 cup water to boiling; stir in chopped dates; remove from heat and set aside.

Into large bowl, measure next 6 ingredients. With pastry blender or two knives used scissor-fashion, cut in butter or margarine until mixture resembles coarse crumbs. Add date mixture, eggs and vanilla. With spoon, stir until mixture is just blended. Pour batter into pan; bake 35 to 40 minutes until cake pulls away from sides of pan.

Cool cake 15 minutes in pan; remove from pan and

2 teaspoons ginger
1/2 teaspoon ground
cloves
1 16-ounce package
light brown sugar
(2 packed cups)

on
4 eggs
1 cup chopped
California
walnuts

UP TO 3 MONTHS AHEAD:

1. Preheat oven to 350°F. Grease two 9" by 5" loaf pans. In large bowl, mix first 6 ingredients.
2. In another large bowl, with wire whisk or hand beater, mix remaining ingredients except nuts until well blended; add all at once to flour mixture and, with spoon, stir just until flour is moistened; fold in nuts until well distributed. (Batter will be slightly stiff and lumpy.)
3. Spread batter into pans. Bake 1 hour and 10 minutes or until loaf pulls away from sides of pan.
4. Cool bread in pans on wire racks 10 minutes; remove from pans and cool completely on wire racks, wrap and freeze. (Or, slice and serve bread same day.)

ABOUT 3 HOURS BEFORE SERVING:

Thaw wrapped bread at room temperature. Makes 2 loaves.