

Date Roll

Combine in heavy saucepan:

2 cups sugar

1 cup milk

$\frac{1}{2}$ cup butter or margarine

Cook until syrup forms a soft ball. Add 1 package dates. Cook stirring frequently until candy becomes very thick. The bubbles will pop with a hissing sound and the mixture will follow the spoon around the pan. Take from heat and add:

1 cup chopped nuts and 1 cup shredded cocoanut

Stir until mixture has consistency of a soft cookie dough. Turn candy out on cloth which has been dipped in cold water. Wrap in cloth, forming long roll about $1\frac{1}{2}$ inches in diameter. Cool until firm and cut into $\frac{1}{2}$ inch slices.