

Aunt Esther's Date Nut Bread

Ingredients

Total Time: 1 1/4 hours

lb whole walnuts, shelled
lb pitted dates
cup cake flour
cup sugar
tsp salt
tsp baking powder
eggs, beaten

Directions

Stir together dry ingredients until fully mixed. Then add dates and walnuts; mix again. Add eggs and stir until fully mixed with other ingredients.

Pour batter into greased angel food, bundt or cake pan.

Bake at 325 degrees for 45-50 minutes. Do not overcook, as the cake will be too dry.