

Date Nut Torte



OVEN - 350 Degrees F.

Grease and flour an 8 - inch square baking dish.

Bake 35 minutes

[MY PATCHWORK QUILT](#)

Ingredients

- 4 eggs, beaten
- 1 cup sugar
- 1 cup bread crumbs
- 1 teaspoon baking powder
- 1 cup chopped dates
- 1 cup walnuts, chopped
- Whipped cream or ice cream (optional)

Preparation

1. Preheat oven to 350 degrees F. Grease and flour an 8 - inch square baking dish. Set aside.
2. Beat eggs and blend together the eggs with the sugar.
3. Mix together the bread crumbs and baking powder with a fork. (I made my own soft bread crumbs using the blender and processed 1 slice at time to form crumbs. Next time I will use whole wheat bread.) Add crumbs to egg/sugar mixture; stir well.
4. Stir in dates and nuts.
5. Spread batter in pan and bake for 35 minutes. Cool and then cut into squares. Serve with whipped cream or ice cream.