

Date Nut Bread, an Amish Recipe



OVEN - 375 degrees F.

Spray one 9 x 5 - in loaf pan or three mini loaf pans

Bake 45 - 50 min for large loaf or 30+ min for mini loaves.

[My Patchwork Quilt](http://www.MyPatchworkQuilt.com)

Ingredients

- 2 cups flour
- ½ cup packed light brown sugar
- 1 tablespoon baking powder
- ½ teaspoon salt
- ¼ cup (½ stick) cold butter
- 1 cup (toasted) chopped walnuts
- 1 cup chopped dates
- 1-¼ cups milk
- 1 egg
- ½ teaspoon grated lemon peel (I use dried lemon peel)

Preparation

1. Preheat oven to 375 degrees F. Spray one 9 x 5 - inch loaf pan or three mini loaf pans with nonstick cooking spray; set aside.
2. Combine flour, brown sugar, baking powder, and salt in large bowl.
3. Cut in butter until mixture resembles fine crumbs. (You can do this using an electric mixer on stir.)
4. Add walnuts and dates; stir until coated.

5. Beat milk, egg, and mon peel in small bowl or 2 - cup glass measuring cup with a fork.
6. Add to flour mixture; stir just until moistened.
7. Spread in prepared pan[s] and bake 45 to 50 minutes for large loaf or 30+ minutes for mini-loaves. Check doneness with a toothpick inserted in center.
8. Cool in pan on wire rack for 10 minutes. Remove from pan and cool completely on wire rack.