

# Date Coffee Cake

*Evelyn Day*

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*3 ounces cream cheese*  
*1/4 cup firm margarine*  
*2 cups Bisquick baking mix*  
*1/3 cup milk*  
**DATE FILLING**  
*4 ounces dates, cut up*  
*1/3 cup water*  
*1 tablespoon sugar*  
*1 teaspoon grated orange*  
*peel*

In a saucepan, place the dates, water, sugar and orange peel. Cook over low heat, stirring occasionally, until thickened, about 3 minutes. Cool.

In a bowl, cut the cream cheese and margarine into the baking mix with a pastry blender until the mixture resembles small peas. Stir in the milk.

Turn the dough onto a lightly floured board. Knead ten times. Roll into a rectangle 12x8 inches. Place the dough on a greased cookie sheet. Spread the date filling lengthwise down the center of the rectangle.

Make 2-1/2 inch cuts at one-inch intervals on the long sides of the rectangle. Fold the strips over the filling, overlapping about 3/4 inch.

Bake at 425 degrees until golden brown, about 20 minutes. Cool. Drizzle with a thin frosting.

(Prunes, apricots or a mixed fruit are also good when mixed in to the batter.)

Per Serving (excluding unknown items): 677 Calories; 33g Fat (41.2% calories from fat); 11g Protein; 94g Carbohydrate; 8g Dietary Fiber; 104mg Cholesterol; 296mg Sodium. Exchanges: 1 Lean Meat; 5 Fruit; 1/2 Non-Fat Milk; 6 Fat; 1 Other Carbohydrates.