

Chocolate Date Cake

Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.

1/2 cup boiling water
1 package dates, cut
1 teaspoon baking soda
1 1/2 cups shortening
1 cup sugar
2 eggs, beaten
1 1/2 cups flour
1/4 teaspoon salt
3/4 teaspoon baking soda
TOPPING
1 package (6 ounce)
chocolate chips
1/2 cup brown sugar
1/2 cup walnuts chop

Preheat the oven to 350 degrees.

In a bowl, place the dates and baking soda. Pour the boiling water over the top. Allow to cool.

In a bowl, combine the dates, shortening, sugar, eggs, flour, salt and baking soda. Mix well.

Pour the batter into a large pan.

Make the topping: In a saucepan, combine the chocolate chips, sugar and chopped walnuts. Cook until melted. (You can put the topping on the cake before baking, or about 10 minutes before the cake is done.)

Bake for 50 minutes.

Per Serving (excluding unknown items): 5687 Calories; 386g Fat (59.0% calories from fat); 42g Protein; 562g Carbohydrate; 19g Dietary Fiber; 424mg Cholesterol; 2938mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 75 1/2 Fat; 27 1/2 Other Carbohydrates.