

Date Cake

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

*1/2 cup butter
1 cup brown sugar
2 eggs
1 teaspoon vanilla
1 1/2 cups flour
1 teaspoon soda
1 pound chopped dates
1/2 cup walnuts, chopped
1/4 teaspoon salt
1/4 cup warm water*

Preheat the oven to 350 degrees.

In a bowl, cream the butter and sugar. Beat in the eggs. In a bowl, sift together the flour, baking soda and salt.

Beat in the flour mixture alternately with the fruit, nuts and warm water. Beat all together until creamy.

Place the mixture in a well greased cake pan.

Bake for 50 minutes.

Per Serving (excluding unknown items): 3829 Calories; 141g Fat (31.7% calories from fat); 57g Protein; 628g Carbohydrate; 43g Dietary Fiber; 672mg Cholesterol; 1686mg Sodium. Exchanges: 10 Grain(Starch); 3 1/2 Lean Meat; 22 Fruit; 25 Fat; 9 1/2 Other Carbohydrates.