

# Date-Nut Bread

*From the kitchen of Fran Colburn*

Mix with fork and let stand 20 minutes:

3/4 cup	chopped walnuts
1 cup	cut up pitted dates
1-1/2 teas.	baking soda
1/2 teas.	salt
3 tbsp.	Crisco
3/4 cup	boiling water

Beat with fork:

2	eggs
1 teas.	vanilla

Sift and add:

1 cup	sugar
1-1/2 cups	flour

Add date mixture and mix well.

Pour into 9x5 greased bread pan lined with wax paper.

Bake at 350 for 65 minutes.

Good served with creamed cheese.