Date Nut Fingers 325°-30-35-min.

2 eggs beaten till foamy. Beat in
1/2 cup sugar +
1/2 tsp. vanilla
Sift and add
1/2 cup sifted flour
1/2 tsp. baking powder
1/2 " salt
Add 1-8 oz. pkg chopped pitted dates
and 1 cup chopped nuts

over

Bake in oiled 8" square pan. 325°-30-35 minutes

Cut into 21 — 1" x 2 1/2" fingers while warm. Cool & remove from pan. May be rolled in powdered sugar.