



Van De Kamps Date Nut Loaf

Probably one of the top asked recipes from the Van De Kamps Kitchens. Back in the 1960's Van De Kamps Date Nut Loaf marketed the housewife to spread cream cheese on top of a slice or even sandwich two pieces together.

Makes 2- one pound loafs

Prepare two-one pound loaf pans with non-stick spray
Preheat oven to 350°F

240 grams	granulated sugar (C&H® brand)
210 grams	Madjool dates, pitted and chopped fine
300 grams	water, room temperature
96 grams	Canola oil
1/2 tsp	pure vanilla extract (Nielsen-Massy)
150 grams	pastry flour (Bob's Red Mill®)
150 grams	bread flour (King Arthur Brand®)
1 tsp	baking powder
1 tsp	baking soda
1/2 tsp	sea salt
48 grams	*walnut pieces

1. In bowl of mixer fitted with paddle attachment on medium speed, cream sugar and chopped dates until blended well, about 5 minutes.
2. With mixing on low, add water, oil, and vanilla.
3. Meanwhile, weigh flours, baking powder, soda, and salt. Whisk to combine. Add to date/sugar mixture. Blending well on slow speed. Scrape the sides.
4. Divide the batter into the two prepared loaf pans. Smooth the tops and place into preheated oven and bake until a skewer comes out clean, about 40-45 minutes.
5. Remove from the oven and let cool for ten minutes on a rack. After the ten minutes, invert onto the rack to cool completely.
6. Slice after the loaf has cooled completely.

Tips: Dates: You can use any kind you wish. The Madjool dates are the “Cadillac” of the dates. My second home is in Palm Springs where the Madjool dates are farmed. They flavor and sweetness is beyond any other date.

Ingredients:

*Walnuts: You can use pecans or black walnuts if you like. Van de Kamp’s used California Walnuts.

Nielsen-Massy Bourbon Madagascar Vanilla <https://amzn.to/3ITK107>

King Arthur Bread Flour: <https://amzn.to/35C3LHw>

Red Mill Pastry Flour: <https://amzn.to/3rcUe1K>

Tools:

I really like the Williams Sonoma Gold Pans. You can use any one pound loaf pan for this recipe Here is the link: Williams Sonoma: 1 pound loaf [pans Williams Sonoma Pound Pan](#)