



Van de Kamp's Date Nut Loaf

In the 1950s Van de Kamp's was on the forefront of entertaining and encouraged home cooks to create a sweet appetizer to brighten a party by sandwiching a little cream cheese between thin slices of Date Nut Loaf.

Serves 6 to 8

Loaf pan (8" by 4") sprayed with non-stick spray

Preheat oven to 325°F

4 oz	pitted dates, finely chopped
1 cup	water
1 cup	packed brown sugar
1/4 cup	unsalted butter, melted
1 large	egg, beaten
1/2 tsp	salt
1 tsp	pure vanilla extract
1/2 cup	walnut pieces
1-1/3 cups	all-purpose flour
1/2 tsp	baking powder

1. Combine the dates and water in a medium saucepan and bring to a boil over medium heat. Remove from the heat and use a handheld mixer to puree the mixture.
2. Place the mixture back over low heat and add the brown sugar and butter. Stir until the sugar melts, about 3 minutes, then remove from the heat.
3. Place the egg in a medium bowl and add a small amount of the warm date mixture in a steady stream while stirring to temper the eggs. Slowly whisk the tempered egg mixture into the rest of the date mixture, being careful not to let the mixture overheat and scramble the egg. Add the salt, vanilla, and walnut pieces.
4. In a medium bowl, whisk together the flour and baking powder, then fold into the warm date mixture to combine. Mix just until the batter is smooth.
5. Pour the batter into the prepared pan. Place in the oven and bake until a toothpick inserted into the center comes out clean, 50 to 60 minutes.
6. Remove from the oven, and let cool for at least 1 hour before slicing. To store, keep wrapped in foil or a plastic bag in the refrigerator for up to 7 days. This bread is great slathered with butter after being warmed.