

## **DATE AND WALNUT BREAD RECIPE**

**8oz Flour ( with plain use 2 tsp Baking Powder )**  
**1 Level tsp Bicarbonate of soda**  
**1 oz Margarine**  
**2oz Sugar**  
**5fl oz Pint of water**  
**1 egg**  
**4oz Chopped Walnuts**  
**12oz Chopped Dates**

**Sieve all dry ingredients together, put sugar margarine and dates in a basin, boil the water and pour over these and leave to cool, when cool, stir in flour egg and nuts put into an 8” greased cake tin or a large loaf tin, bake for approximately 50 mins in the centre of a moderate oven ( 375 f – gas 4 )**