



...from our kitchen to yours

Maltex Date Bread

- 1 1/2 cups boiling water
- 1 cup dates, finely chopped
- 1 cup **Maltex**
- 3/4 cup sugar
- 1 1/2 cups sifted flour
- 2 teaspoons soda
- 1 teaspoon salt
- 1 egg, beaten
- 2 tablespoons melted shortening

Preheat oven to 350F. Combine boiling water, dates and **Maltex** in large bowl. Let stand about 15 minutes. (Note: finely chopped raisins or prunes may be substituted for dates, if desired.) Sift together sugar, flour, soda and salt. Add dry ingredients, beaten egg and shortening to date mixture. Mix only until blended. Turn into well greased 8x4x2 inch loaf pan. Bake 55 minutes or until tests done. Let stand in pan 5 minutes; remove and continue cooling on rack.

Note: finely chopped raisins or prunes may be substituted for dates if desired

