

Date Nut Bread

2 1/2 cups Homemade **Crisco**[®] Quick Bread Mix
(provided)

1/4 cup sugar

1 cup chopped walnuts

1 package (8 ounces) diced dates

1 egg, beaten

3/4 cup milk

- Preheat oven to 350°F.
- Combine **Crisco** Mix, sugar, walnuts, and dates in a bowl. Combine egg and milk. Add to dry mixture and stir only until moistened.
- Wash, dry, and grease two 1-pound **Crisco** cans. Divide batter evenly in cans.
- Bake at 350°F for 65 to 70 minutes or until a toothpick inserted in center comes out clean. Cool for 10 minutes in cans on a rack. Invert and remove bread from cans and cool thoroughly on rack.

(Makes 2 loaves bread.)