Datebread

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 dl flour - 2 teaspoons baking powder - 1/2 teaspoon salt - 2.5 dl sugar (I use natural cane sugar) - 2.5 dl chopped dates - 2 dl chopped walnuts - 2 eggs - 2 dl milk (I use light milk w/ 1.5% fat) - 3 tablespoons vegetable oil or melted butter if you prefer - 1 teaspoon vanilla essence

Instructions

Datebread has nothing to do with dating, it just contains dates. :) It can hardly be called a bread either, as it's quite sweet and has most of the ingredients of a cake. You can eat it as is, or put butter or cheese on it. 1. Mix the flour, baking powder, salt, sugar, dates and nuts together in a bowl. 2. Beat the eggs, milk, oil and vanilla together. 3. Mix the two together. Grease a baking pan/tin (the kind you would use for bread), and pour the batter into it. 4. Place low in the oven and bake at 180C (356F) for 45 min. You can try sticking it with a knitting pin, to see if it's ready.