

GUASTELLO'S VILLAGE MARKET

Date Nut Bread

Makes 12 servings

Ingredients

2 cups chopped pitted dates, this is about 8 ounces.
4 Tbsp unsalted butter, at room temperature
1 tsp baking soda
3/4 tsp salt
3/4 cup brown sugar (can be light or dark)
1 cup hot coffee
1 large egg
1 tsp vanilla extract
1 Tbsp cognac or brandy
1/2 tsp baking powder
1 3/4 cups all-purpose flour
1 cup chopped walnuts

Instructions:

Preheat oven to 350. Lightly spray or butter your 9×5 loaf pan and, if desired, line it with a sling of parchment paper so you can remove the loaf easily for slicing.

Put the dates, butter, baking soda, salt and brown sugar in a mixing bowl.

Cover with the hot coffee.

Stir and let it sit for 15 minutes.

Whisk in the egg, extract, brandy, and baking powder. Fold in the flour and mix well.

Fold in the walnuts.

Transfer to your loaf pan and spread out evenly.

Bake for 45-55 minutes. I cover with foil after 30 minutes to prevent the top from getting too brown. Bake until a toothpick inserted in the center comes out without wet batter on it. Moist crumbs are fine.

Let cool on a rack for 15 minutes, then remove from pan to cool completely before slicing.

If you don't plan on eating right away, don't slice, just wrap the cooled bread in plastic and store on the counter or in the fridge.

To freeze, let cool completely, then wrap in plastic, and then in foil. Use within 3 months.

GUASTELLO'S VILLAGE MARKET

This is one loaf cake that is better eaten when completely cooled, or even chilled. The moisture and texture improve upon sitting.

Credit: theviewfromgreatisland.com