

BRAN DATE BREAD DELUXE

2 c. chopped dates (can substitute with raisins)
2 c. boiling water
2 eggs
3/4 c. brown sugar
2 c. whole wheat flour
2 t. baking powder
1 t. baking soda
2 c. bran
1/2 t. vanilla
1 c. chopped walnuts, opt.

Makes 1 loaf

Place dates in a bowl and pour boiling water over them. Set aside. In a mixing bowl, beat eggs and slowly add the brown sugar. Add 1 c. whole wheat flour, baking powder and soda, beating constantly. Add half of date mixture, remaining whole wheat flour, bran, and vanilla. When this is mixed in, add remaining date mixture and nuts. Pour into a greased bread pan. Preheat oven to 350, allowing batter to stand while oven preheats. Bake for approx. 1 hour, until a toothpick comes out clean. Allow to stand in pan about 10 minutes, then turn out onto a wire rack.