

Orange Date Nut Bread

1 EGG
3 TBSP. ROOM TEMP. BUTTER
3/4 CUP SUGAR
1 TSP. VANILLA EXTRACT
1 CUP CHOPPED DATES
1/2 CUP BOILING WATER
1 ORANGE, PEELED AND SLICED
1 CUP CHOPPED PECANS
2 CUPS ALL-PURPOSE FLOUR
1 TSP. BAKING POWDER
1/2 TSP. BAKING SODA
1/4 TSP. SALT

Bring 1/2 cup of water to a boil in the microwave. Add dates and set aside. Mix the egg, butter, sugar, and vanilla well with a mixer.

Blend: When you blend these, you don't need to puree them. It's nice to have a pulp-like consistency. Blend the dates and water with an immersion blender, food processor, or pull chopper. Add to the bowl. Blend the oranges, then add them to the batter.

Add the soda, baking powder, salt, and flour. Mix well. Add the chopped nuts. Pour the batter into a well-greased loaf pan, not over 3/4 high.

Bake at 375 degrees for 1 hour. If you want light bread, bake it at 350 degrees.

Check if a skewer or toothpick comes out clean before removing it from the oven.