

Our State eats

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Orange Date Nut Bread

Yield: 1 loaf.

- 1 cup dates, pitted and chopped
- ½ teaspoon orange extract
- 1 cup boiling water
- 1 tablespoon butter
- 2 cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¾ cup sugar
- 1 egg
- 1 cup pecans, chopped
- 1 tablespoon orange zest
- Cream cheese (optional)
- Orange marmalade (optional)

In a bowl, combine the dates, orange extract, boiling water, and butter. Cover and let cool.

Grease a loaf pan. Sift together flour, baking powder, and salt. Beat sugar and egg together, and add to dates, alternating with the sifted ingredients.

Dredge pecans and orange zest in a small amount of flour, and stir into the batter. Pour the batter into the prepared pan, and let rise for 20 minutes.

While batter is rising, preheat oven to 325°. Bake for 50 to 60 minutes. Turn out onto a wire rack to cool. Serve with cream cheese and orange marmalade, if desired.



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