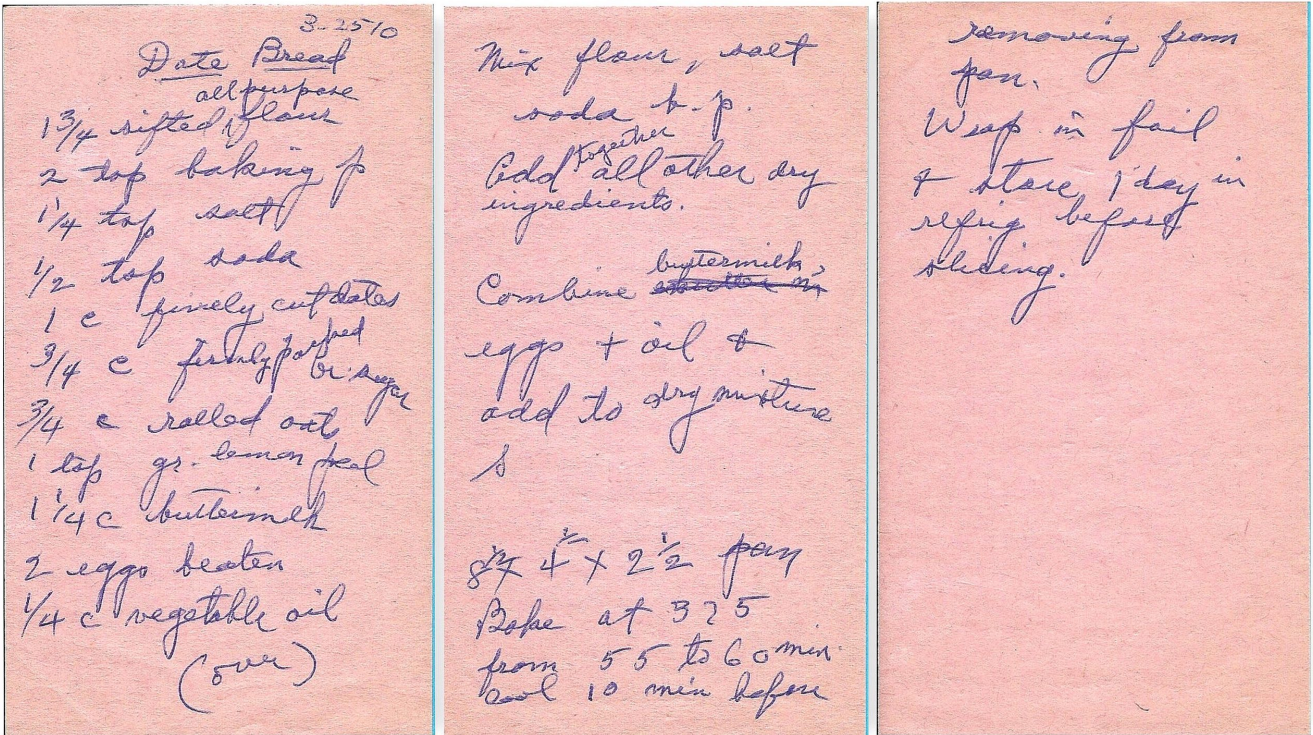


Lila’s Date Bread



Recipe Bio

Lila’s Date Bread rewards a little patience. Dates, rolled oats, brown sugar, and buttermilk make a hearty quick bread, while grated lemon peel adds an unexpected bright note. Once baked, Lila says to wrap the loaf in foil and refrigerate it for a full day before slicing—so this is one loaf that’s worth waiting for.

Recipe Transcript

- 1 and 3/4 cups sifted all purpose flour
- 2 tsp baking powder
- 1 and 1/4 tsp salt
- 1/2 tsp soda
- 1 cup finely cut dates
- 3/4 cup firmly packed brown sugar
- 3/4 cup rolled oats
- 1 tsp grated lemon peel
- 1 and 1/4 cups buttermilk
- 2 eggs beaten
- 1/4 c vegetable oil

Mix together all dry ingredients:

- flour
- salt
- soda
- baking powder
- brown sugar
- rolled oats

Combine buttermilk, eggs and oil then add to dry mixture.

Add dates and grated lemon peel.

8 1/2 x 4 1/2 x 2 1/2 pan

Bake at 325 from 55 to 60 minutes

Cool 10 min before removing from pan.

Wrap in foil and store 1 day in refrigerator before slicing.