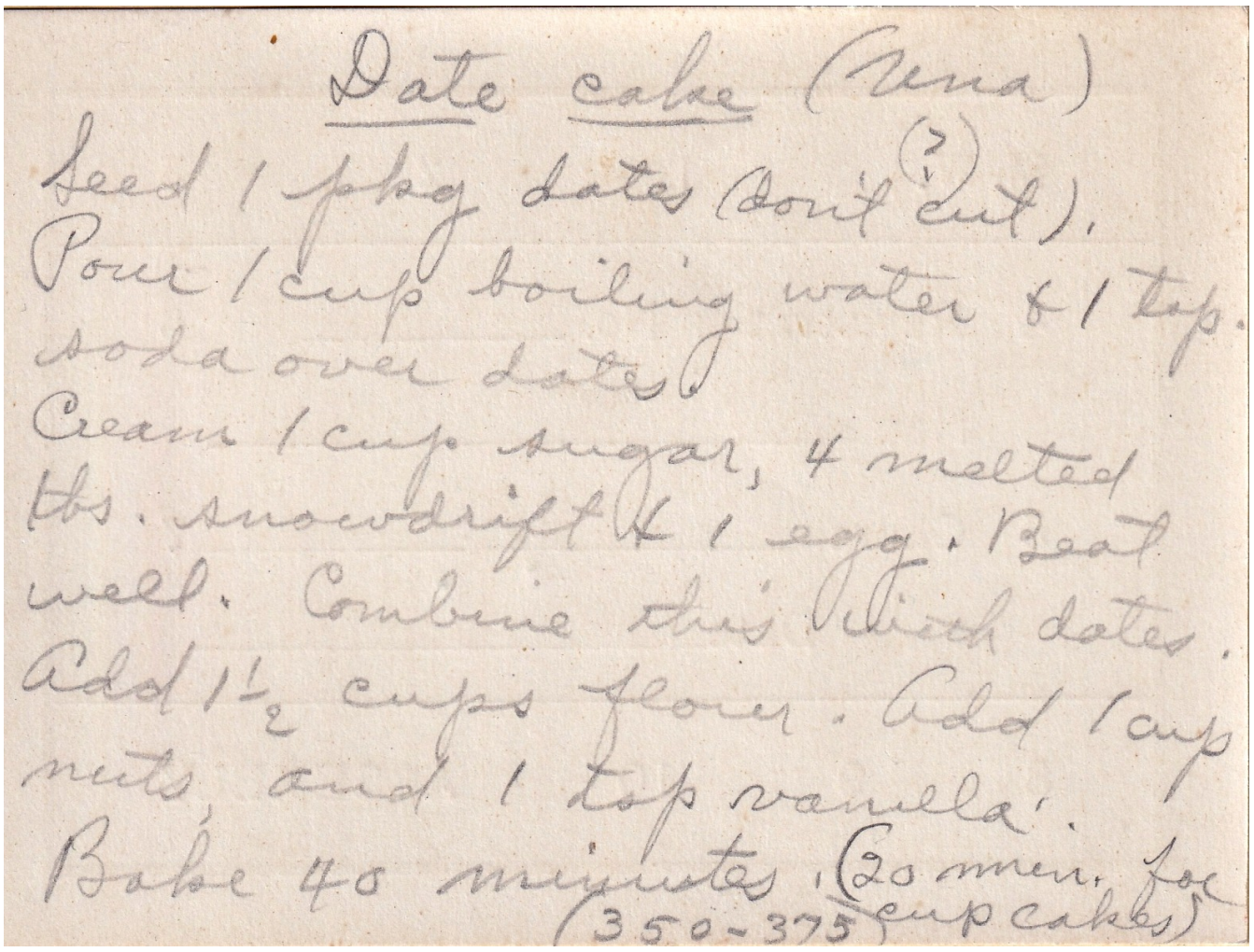
Vera’s Date Cake



Recipe Bio

With dates softened in boiling water, nuts folded into the batter, and just a touch of vanilla, Verna’s Date Cake is a dark, moist cake with a rich crumb and a little crunch. Bake it as a cake for slicing, or make cupcakes for an easy-to-pack treat for lunches, picnics, or a day on the go.

Recipe Transcription

Seed 1 pkg dates (don’t cut ?)

Pour 1 cup boiling water & 1 tsp soda over dates.

Cream 1 cup sugar, 4 melted tbs Snowdrift & 1 egg.

Beat well.

Combine this with dates.

Add 1 1/2 cups flour.

Add 1 cup nuts and 1 tsp vanilla.

Bake 40 minutes (350-375)

(20 min. for cupcakes)

Recipe Note: Snowdrift was a brand of vegetable shortening. A modern vegetable shortening can be used in its place.