

Date-Nut Bread

Yield - 6 pans, 420 servings

Ingredients

8 lb 1 oz date pieces, soaking in hot water
8 lb 1 oz sugar
5 3/8 oz salt
2 lb 10 oz shortening
5 lb 6 oz eggs
10 oz baking soda
1 1/3 oz cream of tartar
13 lb 6 oz bread flour
5 lb 6 oz chopped walnuts
1 1/2 gallons + 2 3/4 cups hot water

How to Prepare

1. In a mixer bowl combine sugar, salt, and shortening.
2. Add eggs, cream of tartar, flour, drained dates, chopped nuts, and hot water to make a batter.
3. Mix on #2 speed for 2 minutes.
4. Scale 9lb 8 oz of batter into each oiled sheet pan, 26" x 18" x 1".
5. Bake at 350° for 25 minutes, until a toothpick inserted in the center comes out clean.
6. When cool, dust the tops with powdered sugar.
7. Cut each pan 10 x 7 for 70 pieces.

Nutrition Information Per Serving:

Calories = 112
Calories from fat = 35
Total Fat = 3.9g
Saturated Fat = .9g
Cholesterol = 25mg

Sodium = 333mg
Total Carbohydrate = 17g
Dietary Fiber = 1g
Sugar = 5g
Protein = 2g

Vitamin A = 11RE
Vitamin C = 0mg Calcium = 8mg
Iron = .7mg

Recipe provided by District #30 Schools @Ronan, Montana, an independent source. (Note: This recipe has not been standardized or tested by USDA).

Recipe Category:
Key USDA Commodity:
Food Group:
Fact Sheet Database:
E-mail Comments to:

Breads
Date Pieces
Grains
FD Website: www.fns.usda.gov/fdd/facts/schfacts/cats.htm
USDA/Food Distribution Division at: fdd-psb@fns.usda.gov