

Dated Nut Cake

1 pkg yellow cake mix

(1 c Dates cut up. (let stand till cool))

1 1/2 Boiling water pour over dates

1/2 to 3/4 t Cinn. 1/2 t Soda

1 c Nuts

Donna's Date & Nut Cake

- 1/2 C butter or margarine
- 1 C sugar
- 2 eggs separated
- 1 1/2 scant cups sifted cake flour
- 2 tsp. baking soda
- 1/4 tsp. salt
- 1/8 tsp. cinnamon
- 1 tsp. vanilla
- 1/4 lb. chopped dates
- 1/4 lb. coarsley ground walnuts
- 1 C boiling water

Good

Pour the boiling water over the dates. Soak dates until cool. Sift flour, soda, salt and cinnamon together with the flour. Set aside. Cream butter or margarine and sugar until very light and fluffy. Add egg yolks one at a time, beating after each. Beat 5 minutes more at high speed on an electric mixer. Add cooled dates and beat thoroughly. Add vanilla. Add flour nut mixture to date mixture, beating well. Beat egg whites until stiff but not dry. Gently fold egg whites into date mixture. Pour into two greased and floured 9-inch pans. Bake 35-40 minutes at 350 degrees.