

Bishop's Bread

1 lb. dates

$\frac{1}{4}$ lb. walnut meats

5 eggs

$\frac{1}{2}$ teaspoon baking powder

1 large cup flour

Pinch of salt

Grated rind 1 lemon

1 cup sugar

Cut dates and nuts into small pieces, beat eggs till very light, then add sugar and other ingredients. Spread into a large pan, about one-half inch thick, and bake in moderate oven. Cut into pieces while cake is warm, and remove from pan.
—Miss M. L., Chicago, Ill.