

## DATE BREAD.

1 cup warm wheat mush.

$\frac{1}{4}$  cup brown sugar.

$\frac{1}{2}$  teaspoon salt.

1 tablespoon butter.

$\frac{1}{4}$  yeast cake.

$\frac{1}{4}$  cup luke warm water.

2-3 cup walnut meats, broken.

2-3 cup dates cut in pieces.

Mix first four ingredients, add yeastcake dissolved in the lukewarm water, and flour to knead. Cover and let rise over night. In the morning, cut down and while kneading, add the walnut meats broken in small pieces; also dates, stoned and cut in pieces. Shape into a loaf, let rise in pan and bake 50 minutes in a moderate oven (350 degrees F.) This bread is delicious for sandwiches.