



Old English Date Pie

2 eggs

$\frac{3}{4}$ cup sugar

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

1 teaspoon cinnamon

$\frac{1}{4}$ teaspoon nutmeg

$\frac{1}{4}$ teaspoon allspice

$\frac{1}{4}$ teaspoon clove

1 cup sour cream

1 tablespoon fine crumbs

1 cup Dromedary Dates

$\frac{1}{2}$ cup Dromedary

Cocoanut

Beat eggs. Add sugar, salt, spices, cream and crumbs. Mix well. Cut dates in pieces. Add to egg mixture and pour into pastry-lined pie pan. Sprinkle top with Cocoanut and put into hot oven. After ten minutes reduce heat and bake 35 minutes longer.