

# Spiced Date Bread | Makes 6 Servings

## Ingredients

- 1 cup dates, pitted and chopped
- 1/2 cup (1 stick) unsalted butter, softened
- 1/2 cup packed brown sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 tablespoons pumpkin pie spice or 2 tablespoons ground cinnamon
- 2 teaspoons baking powder
- 1/2 teaspoon salt

## Directions

1. Preheat oven to 350 degrees. Grease and line a loaf pan with cooking spray (or butter).
2. Place chopped dates in a small microwave-safe bowl. Cover with water and cook until hot, about 3 minutes. Set aside to allow dates to soften and cool.
3. In a large bowl, beat softened butter, brown sugar, eggs and vanilla with a spoon until mixed and fluffy. Mix in flour, pumpkin pie spice, baking powder and salt. Drain dates, and fold into batter until just mixed.
4. Spoon batter into greased loaf pan and bake for 40 to 50 minutes or when a knife poked in the center comes out clean. Allow to cool.

Recipe from: Feeding Pennsylvania and PA Eats

