



Pumpkin Bread with Walnuts & Dates

Level: Easy

Prep Time: 30 minutes

Serves: About 20

Cooking Time: 60 to 75 minutes

- 2/3 cup chopped dates (i.e Dole®)
- 2/3 cup boiling water
- 2 tsp. baking soda
- 3 1/3 cups all-purpose flour
- 1/2 tsp. baking powder
- 1 1/2 tsp. table salt
- 1 tsp. ground cinnamon
- 1/2 tsp. ground cloves
- 2/3 cup all-vegetable shortening (i.e Crisco®)
- 2 2/3 cups white granulated sugar
- 4 eggs, beaten
- 1 (16 oz.) can pure pumpkin (i.e Libby's®)
- 2/3 cup coarsely chopped walnuts
- 2 oz. white chocolate (i.e Baker's) or confectioner's powdered sugar, (optional)



1. Preheat oven to 350°. Grease and flour two 9x5 loaf pans. Set aside.
2. Place the chopped dates in a medium bowl. Pour the boiling water over the dates. Add 1 tsp. of the baking soda, mix, and set aside to cool.
3. In another medium bowl, sift the remaining 1 tsp. baking soda, flour, baking powder, salt, cinnamon, and cloves. Set aside.
4. In a stand mixer fitted with a wire whip (whisk) attachment, cream the shortening and sugar until light and fluffy. Add the eggs and pumpkin. Beat on low until combined.
5. With the mixer on low speed, slowly add the date mixture into the pumpkin mixture until combined.
6. Gradually add the flour mixture to the pumpkin mixture and beat on low until combined. Scrape down the side of the bowl and mix. Remove the bowl from the mixer and fold in the chopped nuts with a silicone spatula or large spoon.
7. Separate the batter equally into the two greased pans and spread evenly.
8. Bake for 60 to 75 minutes, or until a toothpick inserted in the center of the bread comes out clean. Cool in pans for 10 minutes on wire rack. Remove the bread from the pans and cool completely on a wire rack.
9. If desired, melt white chocolate according to the instructions on the package. With a small spoon, drizzle the chocolate OR sift powdered sugar on the tops of the bread.