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## Mrs. Trotter's Date Nut Bread



Photos Susie Iventosch

3 cups flour  
1 cup chopped walnuts  
1 teaspoon vanilla  
Stir in a mixer. Add cooled date mixture.

Pour into greased loaf pans and bake 45 minutes at 340 degrees. (Yes, 340 degrees, I double-checked on that, because it is an unusual baking temperature!)



Mayor Trotter shared a date nut bread recipe handed down from his wife Debby's grandmother, Josephine Webster.

"It is a Webster family tradition at Thanksgiving and Christmas," the mayor said. "Debby has continued the tradition here at our home in Moraga. She refers to her date nut bread as 'required eating' during the holidays."

This bread is delicious and apparently already 'required eating' at our house, as my son gobbled up most of a loaf!

### DATE NUT BREAD

(Makes 2 regular loaves, or 3 smaller loaves)

### INGREDIENTS

1 pound dates, cut fine  
2 teaspoons baking soda  
2 cups boiling water  
Mix and let stand until cool.

2 heaping tablespoons shortening (I used butter)  
1 1/2 cups sugar  
2 eggs

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[back](#)

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