

DATE LOGS

(Judy Meyer's recipe – submitted by Beverly)

3/4 cup flour
1 cup sugar
1 tsp baking powder
1/4 tsp salt
1 cup pitted, cut up dates
1 cup chopped walnuts
3 eggs well beaten
powdered sugar

1. Start heating oven to 325°. Grease a 9 X 9 X 2" pan
2. Sift the flour, sugar, baking powder and salt into a medium bowl.
3. Stir the finely cut dates, walnuts and well beaten eggs into the flour mixture
4. Spread evenly in the greased pan with the back of a spoon or a spatula.
5. Bake on the rack in the center of the oven 35 to 40 minutes (delicate brown)
A slight dent is left when you touch the top lightly with a finger tip.
6. Remove from oven and cool.
7. Cut into 48 pieces.
8. Roll in powdered sugar.