

## Date Nut (Prune) Cake

$\frac{1}{2}$  stick margarine

1 egg

$\frac{1}{2}$  cup light brown sugar

1 cup flour

1 cup cut-up dates

$\frac{1}{2}$  cup nuts dredged in flour (prunes can be used)

1 tsp. baking soda

1 cup boiling water

1 tsp vanilla

grated rind of 1 lemon

Put 1 Tsp soda over dates, add 1  
cup boiling water. let cool  
cream margarine with sugar,  
add beaten egg. Alternate date  
mixture with flour. (Add nuts)  
last & add vanilla + lemon rind

Bake in loaf pan at 350° for 1 hr.  
Let cool before removing from pan.