DATE AND WALNUT BREAD RECIPE

8oz Flour (with plain use 2 tsp Baking Powder)
1 Level tsp Bicarbonate of soda
1 oz Margarine
2oz Sugar
5fl oz Pint of water
1 egg
4oz Chopped Walnuts
12oz Chopped Dates

Sieve all dry ingredients together, put sugar margarine and dates in a basin, boil the water and pour over these and leave to cool, when cool, stir in flour egg and nuts put into an 8” greased cake tin or a large loaf tin, bake for approximately 50 mins in the centre of a moderate oven (375 f – gas 4)