

Date loaf

2 cups flour

½ cup sugar

1 cup dates, chopped

1 level dessertspoon baking

powder

1 egg

Small cup milk

2 level Tbs butter

Pinch of salt

Beat butter and sugar to a cream. Add well-beaten egg. Add milk gradually. Add chopped dates.

Stir in lightly the flour, baking powder and salt sifted. Half fill greased tin.

Bake in a moderate oven $\frac{3}{4}$ of an hour.

Source: The Public School Cookery Teachers' Association of New South Wales (1960). The Commonsense Cookery Book. Angus and Robertson, Sydney.