



RECIPE NAME: Grandma E's Date Cake

FROM THE KITCHEN OF: Randall R Ellenbecker '79

INGREDIENTS:

Dates

- 1 1/2 cups boiling water
- 1 1/4 cup chopped dates
- 1 teaspoon baking soda

Chocolate Chip Topping

- 1 cup semisweet chocolate chips
- 1/2 cup packed brown sugar
- 1/2 cup chopped walnuts

Cake

- 1 3/4 cups all-purpose flour
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup butter - softened
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 1/2 teaspoon salt
- 2 beaten eggs

INSTRUCTIONS:

In a large bowl, pour boiling water on dates. Stir in the teaspoon of baking soda. Set aside and allow to cool down to lukewarm. In a small bowl, mix all the topping ingredients and set aside. Heat oven to 350 degrees F. In another bowl, cream together butter, eggs, vanilla, and sugar. Stir creamed cake ingredients into large bowl that has the date mixture - alternating with the flour, soda, and salt. Pour into greased and floured 9"X13" cake pan. Sprinkle with the toppings. Bake 40 to 55 minutes or until toothpick inserted into center of cake comes out clean. Cool completely - probably 2 hours - before cutting.

