

Date Crumble with Cream

Lydia Duffney

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 eggs, well beaten
1 cup sugar
1 teaspoon baking powder
pinch salt
1 tablespoon flour
1 cup walnuts, chopped
1 cup dates, chopped
1/2 pint whipped cream*

In a bowl, mix the eggs, sugar, baking powder, salt, flour, walnuts and dates.

Spread the mixture in a well greased baking pan.

Bake in a slow oven at 300 degrees for 45 minutes.

When baked, crumble and serve in tall dessert glasses mixed with the whipped cream.

(An excellent dinner dessert.)

Per Serving (excluding unknown items): 2610 Calories; 126g Fat (41.0% calories from fat); 50g Protein; 356g Carbohydrate; 20g Dietary Fiber; 588mg Cholesterol; 681mg Sodium. Exchanges: 1 1/2 Grain(Starch); 5 1/2 Lean Meat; 8 1/2 Fruit; 1/2 Non-Fat Milk; 21 1/2 Fat; 13 1/2 Other Carbohydrates.