

Date and Nut Pudding

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Servings: 8

1 cup sugar

1/2 cup margarine or butter

2 eggs, beaten

3 tablespoons flour

1/2 teaspoon baking powder

1 cup milk

1 cup chopped dates

1 cup chopped pecans

whipped cream

maraschino cherries

Preheat the oven to 350 degrees.

In a bowl, cream the butter and sugar.

In a bowl, add the milk to the beaten eggs. Beat again. Add the egg mixture to the butter and sugar.

In a bowl, mix the flour, nuts, dates and baking powder. Add to the butter mixture. (The mixture will be liquid and curdled looking.) Pour the mixture into a nine-inch square pan.

Bake for 35 minutes.

Serve in a compote topped with whipped cream and a cherry.

(This recipe comes out with a crusty top and soft underneath. Mix it up when serving.)

Per Serving (excluding unknown items): 407 Calories; 24g Fat (50.7% calories from fat); 5g Protein; 48g Carbohydrate; 3g Dietary Fiber; 88mg Cholesterol; 181mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 4 1/2 Fat; 1 1/2 Other Carbohydrates.