

# Date Bread

## Ingredients

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2 c Dates (coarsely chopped,	medjool, 10 oz.)
1/3 c Orange Liqueur	2 c Flour
2 t Baking Powder	1/2 t Baking Soda
2 t Cinnamon	1 t Nutmeg
1/4 t Cloves	1/2 t Salt
1/2 c Unsalted Butter (room	temperature)
3/4 c Brown Sugar	1 Egg
1 t Vanilla Extract	1 T Orange Zest
3/4 c Orange Juice	1 T Turbinado Sugar

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## Instructions

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1. Combine the dates and orange liqueur in a small bowl. Set aside for 30 minutes, stirring occasionally.
2. Grease a 8 1/2"x 4 1/2"x 4 1/2" loaf pan and set aside. In a medium bowl, combine the dry ingredients (flour, baking powder, baking soda, spices, and salt) with a whisk. Set aside. Preheat the oven to 350° F.
3. In the bowl of a stand mixer, combine butter and brown sugar. Beat until light and fluffy. Scrape down the sides of the bowl. Add the egg, vanilla extract, and orange zest and mix to combine. Scrape down the sides of the bowl again.
4. With the mixer running on low, add half the dry ingredients, followed by the orange juice, then the remaining dry ingredients. Mix until just incorporated, then fold in the date/orange liqueur mixture. Pour the batter into the prepared pan and sprinkle the top with turbinado sugar.
5. Bake until a toothpick inserted in the center comes out clean, about 1 hour. Cool bread in the pan for about 10 minutes, then turn out onto a wire rack to cool completely. Enjoy!