

Mildred Miller's Date Pudding

Courtesy of Sue Ann Byler

My mother was a wonderful cook. She was one of two girls in my grandparent's family. My Aunt Nona learned to sew and did all the sewing and my mother did the cooking, making her the experienced one. Even when they each had their own home, my Aunt would sew aprons and dresses for my mother.

I grew up in a family of eight, so my mother continued to have lots of experience in the kitchen, and everything was "made from scratch." There were and are many favorites that she passed down to our generation. One is a dessert: "date pudding." Here is the easy-to-make recipe:

Ingredients:

1 1/2 cup chopped dates

1 cup sugar

1 1/2 cup flour

1 cup boiling water

Pinch of salt

1/2 cup blk walnuts

1 tsp. baking soda

3 tbsp. butter

1 tsp. vanilla

1 egg

Mix baking soda into boiling water and pour over chopped dates. In bowl, cream together sugar, soft butter and egg. Add date mixture and vanilla and stir. Add remaining ingredients and pour batter into 2 greased 8" cake pans. Bake at 350 degrees for 20 - 25 minutes, until nicely browned and toothpick comes out clean.

When cooled, cut into 1-inch squares and toss with whipped cream or cool whip. Serves 10 to 12.

This is so easy and you don't need a mixer--just a stirring spoon. Then it is easy to freeze and have ready for guests, plus you can vary the number of servings by just using one pan or both.