



Apple Date Loaf

1 tbsp instant coffee grains
1 cup boiling water
1 8-ounce pack chopped dates
2 1/4 cup all purpose flour
2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
3/4 cup lightly compacted brown sugar
1 egg
1 cup apples, peeled and grated
1/2 cup walnuts, chopped
2 tbsp melted margarine

Dissolve coffee grains in boiling water; pour over dates and set aside.

Thoroughly mix in flour, baking powder, baking soda and salt. Add brown sugar and mix thoroughly.

Whisk together egg, apples, nuts, margarine and coffee-date mixture. Add resulting mixture to dry ingredients all at once. Stir until dry ingredients are soaked. Pour into greased loaf pan 9 x 5 x 3 inches.

Oven bake at 350F, 60 to 70 minutes or until toothpick inserted in centre comes out clean. Remove from oven, wait 15 minutes and turn out of the pan onto a cake rack.

Let cool.

*Charm your family members
with famous LaFrance traditions!*