



# See Jane Cook

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## GRAMMA JACOBS BOSTON BROWN BREAD

- 6 clean, empty cans that held fruit or vegetables (14 to 16 oz. size)
- 1 lb. chopped dates
- 2 tsp. baking soda
- 2 cups boiling water
- 2 cups sugar
- 1/2 cup butter or vegetable shortening
- 2 eggs
- 4 cups all purpose flour
- 1 cup chopped walnuts (I prefer pecans)
- 1 cup raisins (for color I usually use sultanas)

Preheat oven to 325 degrees and coat the insides of cans with cooking spray.

Combine dates and baking soda in a bowl. Pour in boiling water (it foams so use a large bowl) and let stand for 5 minutes.

Beat together sugar, shortening and eggs. Get this mixture really creamy (I use a hand-held mixer). Add the dates that have stood for 5 minutes. Add flour and combine very well. Add nuts and raisins and mix well.

Fill cans about 2/3 full with batter. Bake upright on oven rack for 60 to 75 minutes, until a cake tester inserted into the center of one loaf comes out clean. Cool in cans on wire rack about 15 minutes. Remove from cans and continue cooling on wire racks. Place loaves inside plastic bags as soon as cool to maintain their moisture levels.

These can be frozen, but they won't last that long, I'm willing to wager.