

# SAMSSites Recipes

## Jew Bread

*Aunt Marie*

My Aunt Marie often made this healthy treat at Christmas. She got the recipe during WWII when my Uncle Chuck was in the Navy serving during the war. She told me it was popular to send this treat to the troops because it lasted a long time until it reached the soldiers. I left out the white processed sugar. It still tasted great.

- 1 cup of granulated sugar
- 2 eggs well beaten
- 1/4 tsp salt
- 1 1/2 tbsp of melted butter
- 1/2 cup of nuts (walnuts, or pecans)
- 1 pkg dates put through food chopper
- 1/4 cup of hot water
- 1 tsp vanilla
- 1 cup flour mixed with
- 1 tsp of baking powder



Mix all ingredients well Bake in a shallow pan Moderate oven of 350 degrees 45 minutes Cut in squares roll in powder sugar