



COFFEE DATE BREAD

By MOMZRIGHT @ allrecipes.com



Yield: 1 loaf

INGREDIENTS

- 1 cup chopped pitted dates
- 1 teaspoon baking soda
- 1 cup strong brewed Bella Rosa Coffee
- 2 tablespoons butter, softened
- 1 cup white sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 ½ cups all-purpose flour
- 1 teaspoon salt
- 1 cup chopped pecans

Bella Rosa Coffee Co.



DIRECTIONS

1. Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x4-inch loaf pan and line the bottom with parchment paper.
2. Place dates into a small bowl and sprinkle baking soda over top. Heat coffee to boiling; pour it over dates. Set aside.
3. In a medium bowl, mix together butter, sugar, and egg until well blended.
4. Stir in vanilla. Blend in flour and salt, then fold in pecans and date mixture. Transfer batter to the prepared loaf pan.
5. Bake for 1 hour in the preheated oven, or until the top of the loaf springs back when lightly touched.
6. Let stand for 5 minutes before removing from the pan. Peel off parchment paper and finish cooling on a wire rack.