

Date Pudding

Revised 11-30-24

Flora Lehr

Submitted by Susan Eaton, wife of Joe Eaton, grandson*

*Relation to Andy and/or Flora Lehr

Ingredients

Saltine Cracker Crumbs	9 Tablespoons
Baking Powder	2 Tablespoons
English Walnuts	1 pound – Grandma says I use what nuts I have
Dates	½ pound
Eggs	Six yolks separated, whites are used
Sugar	1 ½ cups
Vanilla	1 teaspoon
Whipped Cream-topping	

Directions

1. Beat 6 egg yolks
2. Add 1 ½ cups sugar and beat well
3. Add 9 tablespoons of saltine cracker crumbs
4. Add 2 tablespoons of baking powder
5. Cut ½ pound of dates
6. Cut 1 pound of English walnuts
7. Fold in 6 beaten egg whites
8. Fold in 1 teaspoon vanilla
9. Place in ungreased 12 inch x 8 inch pan
10. Bake in 325 degree oven for 30 to 40 minutes
11. Serve with whipped cream as the topping