

# Fig or Date Nut Bread

**Makes one loaf or 8 large muffins**

## Ingredients

**8 ounces dried figs OR pitted dates, chopped (about 1 ½ cups)**  
**3 tablespoons avocado or canola oil**  
**1 ½ teaspoons baking soda**  
**½ cup sugar**  
**¾ cup pecans or walnuts, chopped**  
**2 large eggs**  
**1 teaspoon pure vanilla extract**  
**1 ½ cups all-purpose flour**  
**½ teaspoon baking powder**  
**½ teaspoon kosher salt**



## Steps

- 1. Preheat oven to 350°F.**
- 2. Place the figs or dates, oil and baking soda in a large bowl. Pour the boiling water over and stir. Let stand for 15 minutes.**
- 3. Add the sugar, eggs and vanilla to the fig or date mixture. Whisk together and set aside.**
- 4. In another bowl, whisk together the flour, baking powder and salt to combine. Stir the flour mixture into the fig or date mixture until just combined.**
- 5. Prepare your pan - coat a loaf pan with baking spray, canola oil, or a piece of parchment paper if making bread - or put muffin papers in a muffin pan if making muffins. Either pour batter into loaf pan or scoop batter into muffin cups.**
- 6. Muffins should take around 25- 30 minutes to bake - test with a toothpick in the center. Dry crumbs or nothing on the toothpick means it's ready. Bread will take about 45-50 minutes. \*again, test with a toothpick. Let cool about 15 minutes before removing from pan and cooling completely on a wire rack before serving.**