

to admit I too missed desserts. So I found a way to treat my family's sweet tooth—without using a spoonful of sugar. And without honey or artificial sweeteners. And now you can too.

DATE COFFEE CAKE

Date Coffee Cake

A sweet coffee cake filled with chopped dates.

CAKE:

- ½ cup mashed banana (mash ripe banana with a fork)
- ½ cup butter, softened
- 3 large eggs
- 1 teaspoon vanilla extract
- 1¼ cups water
- 3 cups unbleached white flour

Beat together mashed banana and butter until creamy. Add eggs, vanilla extract, and water; beat. Measure in flour, baking soda, and baking powder, and beat well. Stir in 1½ cups chopped dates. Spoon batter into an oiled and floured 9" by 13" baking pan. Spread batter evenly in pan.
Combine topping ingredients and sprinkle over batter. Bake at 350 degrees for 20 to 25 minutes or until a knife inserted comes out clean. Cool on wire rack. Serves 8 to 10.

- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 1½ cups chopped dates

TOPPING:

- ½ cup chopped dates
- ½ cup chopped walnuts
- ½ cup flaked coconut

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