

Fresh-Baked Bread: Splendid Smells In The Kitchen

(NAPSA)—One of the most enjoyable aromas to waft from the kitchen is that of fresh-baked bread. It's a scent that, for many people, tickles the nostrils and sets the mouth to salivating.

Fruit-filled breads are an increasingly popular variation on the classic loaf. Not only do such ingredients as dates, figs and bananas lend a sweet flavor to each recipe, but they also provide health benefits.

This easy-to-make loaf, which can be mixed by hand, bakes up moist and nutty. Mixing in Coca-Cola gives some added sweetness, plus a hint of caramel flavor. Try it for dessert or spread slices with cream cheese for delectable sandwiches.

Date-Nut Bread

Makes 1 loaf, about 2½ lbs.

- 1 package (8 oz.) pitted dates
- 1¼ cups Coca-Cola
- 1 cup firmly packed light brown sugar or granulated sugar
- 2 Tbsp. oil
- 2 cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- 1 egg
- 1 tsp. vanilla extract
- ½ cup chopped pecans or walnuts

Cut up dates. Heat Coca-Cola to boiling. Remove from



Food for thought: Who can resist the aroma of fruity, fresh-baked bread?

heat and stir in dates, mixing very well. Stir in sugar and oil. Let cool while preparing other ingredients. Lightly spoon flour into cup to measure. Stir together flour, baking powder and baking soda. Add to dates, mixing thoroughly. Stir in well-beaten egg, vanilla and nuts. Pour into greased and floured 9x5x3-inch loaf pan. Bake in oven at 350°F, about 1 hour or until toothpick inserted in center comes out clean. Cool in pan, set on rack, 20 minutes. Remove loaf from pan, set it on rack, top side up. When cold, wrap, store overnight before slicing.

For more recipes, visit the Web site at www.coca-cola.com.