

Maltex Date Nut Cake

1 cup hot water
1 1/4 cups finely chopped dates
1/3 cup Maltex
1/4 cup shortening
1 cup sugar
1 egg
1 teaspoon lemon flavoring
1 1/3 cups sifted flour
1 teaspoon soda
1/2 teaspoon salt
1/3 cup walnuts, finely chopped

Preheat oven to 350F. Pour hot water over dates and Maltex; let stand until cool. Cream shortening, sugar, egg and flavoring until light. Beat 5 minutes with electric mixer at high speed. Sift flour, soda and salt together. Add to creamed mixture alternately with Maltex date mixture. Do not over-mix. Stir in nuts. Pour into lightly greased and floured 9x9x2 inch square baking pan. Bake 40 to 45 minutes, or until tests done. Serve with whipped cream, if desired.