



Traditional Tu B'Shevat Recipes

Date and Nut Pudding

INGREDIENTS:

1 2/3 cup dates, pitted and diced
1/2 cup walnut halves
1/3 cup flour
1 1/2 tsp baking powder
1/2 tsp salt
3 eggs
1 tbsp sugar

For dairy version: whipped cream
1. Preheat the oven to 325 F/170 C. Grease a 9 in./23 cm square baking dish.

2. In a bowl, combine the dates, walnuts, flour, baking powder and salt.

3. Beat the eggs with the sugar in a small bowl. Add to the date mixture and mix well.

4. Pour the mixture into the baking dish and bake for 40 minutes.

5. Serve warm with whipped cream. For 6-8 people

Tu B'Shvat Fruitcake

INGREDIENTS:

This fruitcake is lighter than the classic version. You need:

1/2 cup brown sugar
3/4 cup sifted flour
1/2 tsp baking powder
2 eggs
1 cup dried fruit
1 cup mixed nuts: almonds, macadamias, walnuts, pecans, etc.

1. Mix all ingredients together.

2. Put in a greased loaf pan.

3. Bake at 350 degrees preheated oven until brown.

4. Stick a toothpick in the center to check if the cake is done. If it comes out clean, you can let it cool, then enjoy!

Serves 8