

# DATE NUT SPICE BREAD & CREAM CHEESE SPREAD

F EASY

Last Modified: 06/17/2014

PREP: 1 Hr  
COOK: 1 Hr  
OVEN: 350

BREADS

**MAKES 1 LOAF**

QUA	MEASURE	INGREDIENT	PROCESS
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## SPICE BREAD BATTER

10	Oz	Pitted Dates	Chopped
1/3	Cup	Orange Liqueur (Cointreau / Triple Sec)	
1/2	Stick	Unsalted Butter	Room Temp
3/4	Cup	Light Brown Sugar	Packed
1	Ex-Large	Egg	
1	Tsp	Pure Vanilla Extract	
1	Tbsp	Orange Zest (2 Oranges)	Grated
3/4	Cup	Orange Juice (3 ~ 4 Oranges)	
2	Cups	All Purpose Flour	
2	Tsp	Baking Powder	
1/2	Tsp	Baking Soda	
1	Tsp	Ground Saigon Cinnamon	
1	Tsp	Fresh Ground Nutmeg	
1/4	Tsp	Ground Cloves	
1	Tsp	Kosher Salt	
3/4	Cup	Roasted Pecans (Unsalted)	Chopped

## ORANGE CREAM CHEESE SPREAD

6	Oz	Cream Cheese (Philadelphia)	Softened
1/3	Cup	Granulated Sugar	
1	Tbsp	Orange Zest (2 Oranges)	Grated
1	Tsp	Orange Liqueur (Cointreau / Triple Sec)	

## PREPARATION

<b>FACTOID</b>	This is a VERY tasty and heavy loaf of Spice Bread. The Recipe calls for a heavy commercial bread loaf pan. The reason is that the heavy pan will create a nice crunchy crust on the exterior. If you don't care for crunchy, you can substitute a regular lightweight loaf pan instead, but be very watchful of the cooking time & adjust it accordingly.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Stand Mixer &amp; Paddle Head</li> <li>2) Commercial Heavy Bread Loaf Pan (8 1/2" L x 4 1/2" W x 2 1/2" H)</li> <li>3) Rubber Spatula</li> <li>4) Small Mixing Bowl</li> <li>5) Wire Rack</li> <li>6) Micro Plane</li> </ol>

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<b>PREP</b>	<b>DISH</b> 1) Pit & chop the Dates and set them aside. 2) Set the Butter & Cream Cheese aside to come to room temperature. 3) Grate the Orange Zest and set it aside. 4) Chop the Pecans and set them aside. 5) Preheat the oven to 350 degrees with a rack just below center.
<b>1</b>	Butter the bottom of the loaf pan with room temperature Butter. Line the bottom with parchment paper, then Butter and lightly dust the entire inside of the pan with Flour. YES, the Butter goes beneath AND on top of the parchment paper.
<b>2</b>	<b>30 Minutes Before:</b> Combine the Dates and Orange Liqueur in a small mixing bowl and set them aside for 30 minutes or so. Stirring occasionally.
<b>3</b>	<b>BREAD BATTER:</b> In the bowl of a stand mixer with the paddle head, beat the Butter and Brown Sugar together on medium speed for 1 minute. Scrape down the bowl sides. With the mixer on low, add in the Egg, Vanilla, and Orange Zest until well combined.
<b>4</b>	<b>BREAD BATTER:</b> Sift together the Flour, Baking Powder, Baking Soda, Cinnamon, Nutmeg, Cloves, and Salt. With the stand mixer still on low speed, add small portions of the Flour Mixture alternately with the Orange Juice to the Creamed Mixture, beating only until just combined. By hand, stir in the Chopped Dates with their Liquid, along with the Chopped Pecans.
<b>5</b>	<b>BREAD BATTER:</b> Pour the Bread Batter into the prepared loaf pan and lightly smooth the top with a spatula. Do <u>NOT</u> shake or thump the pan to even it out. Bake for 50 to 60 minutes, or until a toothpick comes out clean. Cool in the pan for 10 minutes, then turn the Bread out onto a wire rack and allow it to cool completely.
<b>6</b>	<b>CREAM CHEESE SPREAD:</b> Meanwhile, in the bowl of an electric mixer with the paddle head, cream the Cream Cheese, Sugar, and Orange Zest together on medium speed until just combined.
<b>SERVE</b>	Slice the Spice Bread with a serrated knife and serve it with the Orange Cream Cheese on the side for spreading.