

New Haven Cake

$\frac{2}{3}$ cup chopped dates
 $\frac{2}{3}$ tsp baking soda
 $\frac{2}{3}$ cup boiling water
1 cup + 3 T flour
 $\frac{1}{3}$ tsp baking powder
Pinch salt
 $\frac{2}{3}$ cup granulated sugar
 $\frac{1}{3}$ cup shortening
2 large eggs
2 tsp cocoa powder
 $\frac{1}{3}$ cup chopped nuts
 $\frac{2}{3}$ cup chocolate chips

1. Preheat oven to 350° F. Combine the dates, baking soda and boiling water and set aside.
2. In a small mixing bowl, sift together flour, baking powder, and salt and set aside.
3. Cream together sugar and shortening. Add eggs one at a time, beating well after each addition.
4. Add just enough water to cocoa powder to make a paste, then add the cocoa paste to egg/shortening mixture and mix well. Drain the liquid from the date mixture. Alternately add flour mixture and liquid drained from date mixture, mixing well after each addition. Mix batter until smooth. Stir in dates last.
5. Place batter in a greased 8" x 8" square pan. Sprinkle nuts and chocolate chips over cake batter. Bake at 350° for 30-35 minutes. Do not frost.