



# Cozy Winter Date Nut Bread with Spices

## The Scent That Started It All

The first time I smelled this bread baking, I was hooked. Warm cinnamon, nutmeg, and orange zest filled my tiny kitchen. It felt like a hug from winter itself. **Ever wondered how a simple loaf could make a gray day feel golden?** That's the magic of spices—they turn flour and sugar into comfort. Share your favorite cozy baking memory below!

## My First Loaf (And the Smoke Alarm)

I burned the topping on my first try. The sugar-cinnamon mix went from golden to black in minutes. But inside? Perfectly moist, spicy-sweet

bliss. **Home cooking teaches us to laugh at mistakes and savor the wins.** Now I tent the loaf with foil—no more alarms! What's your funniest kitchen fail?

## Why This Bread Stands Out

– Dates add chewy sweetness without being too sticky. – Walnuts give a crunch that balances the soft spice. **Which flavor combo surprises you most—orange zest with cloves, or ginger with dates?** Try it toasted with butter for extra coziness.

## A Slice of History

This bread nods to old English tea cakes. Spiced fruit loaves were winter staples in chilly homes. \*Did you know nutmeg was once worth more than gold?\* Dates traveled from the Middle East to sweeten European baking. Vote: Would you rather bake this as one big loaf or mini gifts?





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**Ingredients:**

<b>Ingredient</b>	<b>Amount</b>	<b>Notes</b>
All-purpose flour	1 $\frac{3}{4}$ cups	
Baking powder	1 tablespoon	
Ground cinnamon	1 teaspoon	
Salt	$\frac{1}{2}$ teaspoon	
Ground nutmeg	$\frac{1}{4}$ teaspoon	
Ground ginger	$\frac{1}{4}$ teaspoon	
Ground allspice	$\frac{1}{8}$ teaspoon	
Ground cloves	$\frac{1}{8}$ teaspoon	
Orange zest	1 teaspoon	From 1 small orange
Large eggs	2	
Light brown sugar	$\frac{3}{4}$ cup	Packed
Milk	$\frac{2}{3}$ cup	
Vegetable oil	$\frac{1}{3}$ cup	
Vanilla extract	1 teaspoon	
Chopped dried dates	$\frac{2}{3}$ cup	
Chopped walnuts	$\frac{1}{3}$ cup	
Sugar (for topping)	2 tablespoons	
Ground cinnamon (for topping)	1 teaspoon	

**How to Make Cozy Winter Date Nut Bread****Step 1**

See also Grimace Shake Delight

Preheat your oven to 375°F. Grease a loaf pan or small pans. Set them

aside. Mix dry ingredients in a big bowl. Include flour, spices, and orange zest. **Step 2** Whisk eggs, brown sugar, milk, oil, and vanilla in another bowl. Pour wet mix into dry ingredients. Stir gently—don't overmix. Fold in dates and walnuts. **Step 3** Pour batter into pans. Mix sugar and cinnamon for topping. Sprinkle it over the batter. Bake mini loaves 25-30 minutes, big loaf 55-60 minutes. **Step 4** Check doneness with a toothpick. Tent foil over the big loaf if it browns too fast. Cool 10 minutes in pan, then on a rack. (Hard-learned tip: \*Fun fact\*—dates stick less if you toss them in flour first.) **What's your go-to winter spice? Share below! Cook Time:** 55 minutes **Total Time:** 2 hours 5 minutes **Yield:** 1 loaf or 3 mini loaves **Category:** Dessert, Snack

### 3 Fun Twists on Date Nut Bread

**Chocolate Chip Swap** Skip walnuts, add dark chocolate chips. Sweet and rich, kids love it. **Apple Spice Version** Replace dates with diced apples. Add extra cinnamon for a fall vibe. **Boozy Upgrade** Soak dates in rum or bourbon first. Adds warmth for grown-up gatherings. **Which twist would you try first? Vote in the comments!**

### Serving & Pairing Ideas

Slice warm bread, spread with butter or cream cheese. Serve with fresh orange slices. For dessert, top with vanilla ice cream. Pair with spiced chai tea (non-alcoholic) or mulled wine (adults only). Both hug the cozy spices in the bread. **Which would you choose tonight? Tell us below!**





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### Keeping It Fresh

This date nut bread stays fresh 3 days wrapped tight on the counter. For longer storage, slice and freeze it. Just thaw at room temp or toast lightly. \*Fun fact: My neighbor freezes mini loaves for last-minute gifts!\* Reheat slices in a warm oven for 5 minutes. Double the recipe to share—it freezes well. Why this matters: Proper storage keeps the spices bright and the texture moist. Ever tried gifting homemade bread? Tell us below!

See also Sweet Raspberry Jam Delight

### Troubleshooting Tips

Issue 1: Bread sinks in the middle. Fix: Check your baking powder's freshness—it expires! Issue 2: Too dry. Fix: Don't overmix the batter; stir just until combined. Issue 3: Spices overpower. Fix: Measure carefully—a little clove goes far. Why this matters: Small tweaks make big flavor differences. My first loaf was dense as a brick—practice helps! What's your biggest baking fail? Share and we'll laugh together.

### Your Questions, Answered

**Q: Can I make this gluten-free?** A: Swap in a 1:1 gluten-free flour blend. Add 1/2 tsp xanthan gum.

**Q: How far ahead can I bake it?** A: Up to 2 days—wrap it well to lock in moisture.

**Q: No dates? What can I use?** A: Raisins or dried figs work. Chop

them small.

**Q: Can I double the recipe?** A: Yes! Use two pans or bake in batches.

**Q: Nuts too pricey?** A: Skip them or use sunflower seeds for crunch.

## Wrap-Up

This bread's warmth fills kitchens and hearts. Share your loaf with someone who needs cheer. **Tag @SavoryDiscovery on Pinterest—we'd love to see your creations!** Happy cooking!  
—Elowen Thorn.



**You need to try !**



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## Cozy Winter Date Nut Bread with Spices | 11

[Print Recipe](#)



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Author: Elowen Thorn



## Cozy Winter Date Nut Bread with Spices | 13

Cooking Method: [Baking](#)



## Cozy Winter Date Nut Bread with Spices | 14

Cuisine: [American](#)





## Cozy Winter Date Nut Bread with Spices | 15

Courses: [Dessert](#) [Snack](#)



## Cozy Winter Date Nut Bread with Spices | 16

Difficulty: **Beginner**



## Cozy Winter Date Nut Bread with Spices | 17

Prep time: **10 minutes**





## Cozy Winter Date Nut Bread with Spices | 18

Cook time: **55 minutes**



Rest time:



## Cozy Winter Date Nut Bread with Spices | 20

Total time: **2 hours 5 minutes**



## Cozy Winter Date Nut Bread with Spices | 21

Servings: **10-12 servings**



Calories: **kcal**



Best Season: **Summer**

## **Description**

A warm and spiced loaf packed with dates, walnuts, and aromatic

winter spices for a cozy treat.

## Ingredients

- ☐ 1  $\frac{3}{4}$  cups all-purpose flour
- ☐ 1 tablespoon baking powder
- ☐ 1 teaspoon ground cinnamon
- ☐  $\frac{1}{2}$  teaspoon salt
- ☐  $\frac{1}{4}$  teaspoon ground nutmeg
- ☐  $\frac{1}{4}$  teaspoon ground ginger
- ☐  $\frac{1}{8}$  teaspoon ground allspice
- ☐  $\frac{1}{8}$  teaspoon ground cloves
- ☐ Zest from 1 small orange (about 1 teaspoon)
- ☐ 2 large eggs
- ☐  $\frac{3}{4}$  cup packed light brown sugar
- ☐  $\frac{2}{3}$  cup milk
- ☐  $\frac{1}{3}$  cup vegetable oil
- ☐ 1 teaspoon vanilla extract
- ☐  $\frac{2}{3}$  cup chopped dried dates
- ☐  $\frac{1}{3}$  cup chopped walnuts
- ☐ 2 tablespoons sugar (for topping)
- ☐ 1 teaspoon ground cinnamon (for topping)

## Instructions

1. Preheat oven to 375°F. Grease a standard 9 x 5-inch loaf pan, or 3 small loaf pans. Set aside.
2. In a large bowl, whisk or sift together the flour, baking powder, cinnamon, salt, nutmeg, ginger, allspice, cloves, and orange zest.
3. In a separate medium bowl, whisk together the eggs, brown sugar, milk, oil, and vanilla extract.

4. Add the wet ingredients to the dry ingredients. Use a wooden spoon or rubber spatula to stir just until the ingredients are combined. Do not over-mix.
5. Fold in the dates and walnuts.
6. Transfer the batter to the prepared loaf pans.
7. In a small bowl, stir together the granulated sugar and cinnamon for the topping. Sprinkle on top of the batter.
8. Bake for 25-30 minutes for the mini loaves, or 55-60 minutes for a standard-size loaf. The bread is done when a toothpick inserted in the center comes out clean, or with a few moist crumbs. Tent the larger loaf loosely with foil during the final 20-30 minutes if it starts to get too dark on top before it's cooked through.
9. Cool in the pan for about 5-10 minutes, and then transfer to a wire rack to cool completely before slicing.

## Notes

For best texture, store in an airtight container at room temperature for up to 3 days or freeze for longer storage.

Keywords: Date Nut Bread, Winter Spices, Holiday Baking, Loaf Cake  
See also Spaghetti Pie Recipe