

Nut Bread

sift together: 4 cups flour
 $\frac{1}{2}$ cup sugar
 6 t. baking powder
 2 t. salt

Add: $1\frac{3}{4}$ cup milk
 1 cup chopped nuts

Sift and measure flour. Sift all dry ingredients together; add nuts. Stir in milk. Allow to stand 20 minutes in two bread pans. Bake in a 350° oven for 45 minutes.

California Walnut Bread (1982)

3 c flour

1 c sugar

4 tsp B/P

1 tsp salt

3/4 c shortening

1/2 c nuts

1 egg beaten

1/2 c milk

1 tsp vanilla

Sift 1st 4, cut in shortening. Beat egg & whisk, add milk & vanilla. Add nuts to dry then milk mixture. Mix till blended. Turn into greased & floured 9x5" pan. Bake @ 350° for 60-70 min. Let stand 10 min. Makes 1 loaf.