



Nut Bread

This recipe for nut bread has been handed down from generation to generation and is sooo delicious. It's easy to make and everyone who tries it always asked for the recipe. For best results, mix with a wooden spoon, not with an electric mixer. It will overmix and become tough.

Ingredients

3 cups all-purpose flour 1 cup sugar 4
teaspoons baking powder 2 teaspoons salt 1
1/2 cups milk 1 egg, lightly beaten 1/4 cup
shortening, melted 1 teaspoon vanilla extract 1

1/2 cups chopped walnuts or pecans 1/2 cup sweetened dried cranberries (optional)

Instructions

Sift flour and next 3 ingredients into a large bowl; stir to combine. Add milk and next 3 ingredients, stirring just until moistened. Stir in nuts, and, if desired, cranberries.

Pour batter evenly into 1 greased and floured 9- x 5-inch loaf pan.

Bake at 350° for 1 hour and 10 minutes to 1 hour and 15 minutes or until a long wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes; remove from pan, and cool completely on wire rack.