

Asparagus Bread

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 cup sugar
2 eggs
3/4 cup oil
1 teaspoon vanilla
1 1/4 cups flour
1 1/2 teaspoons baking powder
1 teaspoon cinnamon
1 cup grated asparagus
1 cup chopped nuts
1/2 cup raisins (optional)*

In a bowl, cream the sugar, eggs, oil and vanilla.
Set aside.

In a bowl, mix together the flour, baking powder and cinnamon. Blend into the creamed mixture.

Add the asparagus, nuts and raisins, if using.

Pour the mixture into a greased 9x5-inch pan.

Bake at 325 degrees for one hour.

Per Serving (excluding unknown items): 3834 Calories; 255g Fat (58.5% calories from fat); 53g Protein; 355g Carbohydrate; 20g Dietary Fiber; 424mg Cholesterol; 893mg Sodium. Exchanges: 10 Grain(Starch); 4 1/2 Lean Meat; 47 1/2 Fat; 13 1/2 Other Carbohydrates.