

Raisin Bread II

Bertha Franzek

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

*3/4 cup sugar
1/4 cup butter or margarine
1 large egg
1 tablespoon orange rind
2 cups unsifted flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup milk
1 cup raisins
1/2 cup chopped nuts*

Grease a 9x5x3 inch loaf pan.

In a bowl, beat the sugar and butter. Add the egg and orange rind. Beat until creamy.

In a bowl, mix the flour, baking powder, baking soda and salt. Add alternately with the milk to the creamed mixture (Add the raisins and nuts to the final portion of flour before adding to the batter). Pour the batter into the baking pan.

Bake in a 350 degree oven for about 55 minutes or until the batter no longer sticks to a toothpick.

Let cool in the pan for 10 minutes. Finish cooling on a wire rack. Wrap the loaf to prevent drying. Let ripen overnight.

Per Serving (excluding unknown items): 3005 Calories; 102g Fat (29.7% calories from fat); 57g Protein; 486g Carbohydrate; 20g Dietary Fiber; 369mg Cholesterol; 3360mg Sodium. Exchanges: 13 1/2 Grain(Starch); 2 Lean Meat; 7 1/2 Fruit; 1 Non-Fat Milk; 18 Fat; 10 Other Carbohydrates.