



CALIFORNIA WALNUT BREAD

- 3 Cup Sifted All Purpose Flour
- 1 Cup Granulated Sugar
- 4 Teaspoons Baking Powder
- 1 ½ Teaspoons Salt
- 1 ½ Cups Chopped Walnuts
- 1 Egg, Beaten
- ¼ Cup Shortening
- 1 ½ Cups Milk
- 1 Teaspoon Vanilla

DIRECTIONS

1. Resift flour with sugar, baking powder and salt into a mixing bowl.
2. Stir in 1 ¼ Cups of the walnuts.
3. Add egg, shortening, milk and vanilla.
4. Mix just until ingredients are blended.
5. Turn into a greased and floured 9 x 5 loaf pan.
6. Sprinkle with remaining walnuts.
7. Bake at 350 degrees for 60 to 70 minutes.
8. Let loaf stand in pan 10 minutes; then turn out onto a wire rack to cool.