



CINNAMON BREAD

- 1/4 Cup Shortening
- 3/4 Cup Sugar
- 2 Eggs, Beaten
- 2 Cups Sifted Flour
- 3/4 Teaspoon Salt
- 1 Tablespoon Baking Powder
- 1 1/2 Teaspoons Cinnamon
- 1 Cup Milk

TOPPING

- 1 1/2 Teaspoons Cinnamon
- 1/2 Cup Sugar
- 2 Teaspoons Melted Butter

DIRECTIONS

1. Cream shortening and sugar well.
2. Add eggs and beat until light and fluffy.
3. Sift together flour, salt, baking powder and cinnamon.
4. Add alternately with milk to creamed mixture.
5. Pour into a greased 9x9 pan.
6. Combine all ingredients for topping.
7. Sprinkle onto batter.
8. Bake in a 375 degree oven for 45 minutes.
9. Cool 10 minutes before cutting.