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PINEAPPLE NUT BREAD

- 1 Cup White Flour, Sifted
- 1 Cup Whole Wheat Flour
- 1/2 Cup Sugar
- 1/2 Teaspoon Salt
- 1 Teaspoon Baking Soda
- 1 Cup Raisins
- 1 Cup Chopped Walnuts
- 1 Egg, Beaten
- 1 Teaspoon Vanilla
- 2 Tablespoons Melted Shortening
- 1 Cup Crushed Pineapple With Juice

DIRECTIONS

1. Combine dry ingredients with raisins and nuts.
2. Combine egg, vanilla, and shortening.
3. Add to mixture with pineapple.
4. Stir until just blended.
5. Spoon into a greased loaf pan.
6. Bake in a 350 degree oven for 1 hour.