



## APRICOT BREAD

- 1/4 Cup Butter
- 1/2 Cup Sugar
- 1 Egg
- 1 Cup Chopped Apricots
- 1/4 Cup Apricot Juice
- 1 Cup Sour Milk or Buttermilk
- 1 1/2 Cups Sifted Flour
- 1/2 Teaspoon Salt
- 1 Teaspoon Baking Soda
- 1 1/2 Cups Whole Wheat Flour
- 1 Cup Broken Nuts

## DIRECTIONS

1. Cream shortening and sugar well.
2. Beat in the eggs; then blend in the apricots and juice.
3. Add the sifted dry ingredients alternately with the milk.
4. Mix just until blended.
5. Stir in nuts.
6. Bake in a greased loaf pan in a 350 degree oven for 1 1/4 hours.