

# WALNUT BREAD

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comments

This is easy to make. It's good sliced cold with margarine or butter for breakfast. This is really a sweet bread, not really a "dessert," but I love it and didn't know where else to put it.

I like to make smaller ones and give them as holiday gifts.

notes

Lightly grease bottom, then line a 5x9 meatloaf pan with waxed paper. Some say if you shake nuts in flour before mixing they won't all float to the top. Preheat oven to 350 degrees.

## Ingredients

prepare in advance

**Measure**

1 C sugar  
1 C broken walnuts or a little more, if you love nuts  
1 C milk

**Measure and sift together**

2 C flour  
1/2 tsp. salt  
2 tsp. baking powder

**Have available**

1 egg

complete recipe

Beat together the sugar and egg.

Add and blend in milk.

Stir in dry ingredients that have been sifted together.

Stir in walnuts.

Pour into meatloaf pan.

Bake 350 degrees, 1 hour.