

## Helen Huber's Christmas Nut Bread

Preheat oven to 350°

2 tablespoons of shortening

$\frac{3}{4}$  cup of sugar

1 egg

1  $\frac{1}{2}$  cup of evaporated milk

3 cups of flour

3  $\frac{1}{2}$  teaspoons of baking powder

$\frac{1}{2}$  teaspoon salt

$\frac{3}{4}$  to 1 cup of nuts (English walnuts or your choice)

Grease and flour 1 9x5 loaf pan or two smaller sizes

Cream shortening and sugar. Add egg and mix well. Add milk and ingredients alternatively starting and ending with dry ingredients. Add nuts. Put dough in pans and let sit for 5 minutes.

Bake in a 350° oven 1 hour for one loaf, and about 40-45 minutes for two smaller loafs. A good test for doneness is to insert a toothpick in the center of the bread. If it comes out dry it is done. If any dough is on the toothpick, bake for an additional 5 minutes or so.