

Nut Bread

2½ Cupfuls of Flour	4 Teaspoonfuls of
½ Cupful of	Royal Baking
Graham Flour	Powder
¼ Cupful of Sugar	1 Cupful of Walnuts
1 Teaspoonful of	1½ Cupfuls of Milk
Salt	1 Egg

SIFT flour, baking powder, sugar and salt together and mix in Graham flour. Add nuts chopped not too fine; then add milk until you have a soft dough. Put into greased loaf pan. Allow to stand for twenty minutes and bake in moderate oven from forty-five to sixty minutes. Raisins can be used in place of nuts.