

Nut Bread (2 loaves).

- 2 cups graham flour
- 2 cups flour
- 1 cup sugar
- 1 teaspoon salt
- 1 cup nuts
- 1 egg
- 4 teaspoons baking powder
- 2 cups milk
- 2 tablespoons fat, melted

Mix ingredients and pour into 2 greased loaf pans. Let rise 15 minutes. Bake 50 minutes in moderately slow oven.

Cut bread into very thin slices and spread with creamed butter or white cream cheese mixed with soft butter.