

Peach Bran Bread.

- 1 egg
- 2 tablespoons fat
- 1-3 cup sugar
- 1 cup sour milk
- 2 $\frac{1}{4}$ cups flour
- 1 teaspoon baking soda
- 4 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ cup chopped nuts
- 1 cup dried peaches
- 1 cup bran.

METHOD: Wash peaches in hot water, boil ten minutes. Drain and chop. Beat egg, add sugar creamed with fat, the sour milk, and bran and beat thoroughly. Combine with flour and dry ingredients. Add peaches, nuts. When well mixed pour into a well greased paper-lined bread pan. Bake one hour in a slow oven, 275 degrees.