



## *Quick Bran Nut Bread*

- 1 tablespoonful Crisco
- 1 egg
- 1  $\frac{3}{4}$  cupfuls sweet milk
- $\frac{1}{2}$  teaspoonful salt
- $\frac{1}{2}$  cupful chopped walnut meats
- $\frac{3}{4}$  cupful molasses
- 1 teaspoonful baking soda
- $\frac{1}{2}$  cupful boiling water
- 3 cupfuls flour
- 2 cupfuls bran

Mix together the flour, bran and salt. Add the Crisco to the molasses and mix thoroughly. Then add the egg well beaten. Then the milk and chopped nuts. Dissolve the soda in boiling water and add to this mixture. Then add the flour and bran.

Bake from one and a half to two hours in a moderate oven (325°). Makes one loaf.