

## Nut Bread

Annette Ragan

Prep Time: 1 hour and 20  
minutes

Makes 1 serving.

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<b>2 eggs</b>	<b>1 teaspoon baking powder</b>
<b>2 cups brown sugar</b>	<b>1/4 teaspoon salt</b>
<b>3 1/2 cups flour</b>	<b>1 cup chopped walnuts</b>
<b>1 teaspoon baking soda</b>	<b>1 1/4 cups buttermilk</b>

Preheat oven to 350 degrees.

Beat eggs and add sugar.

In a separate bowl, sift together flour, baking soda, baking powder, and salt.

Stir walnuts into the dry ingredients.

Add the dry ingredients and buttermilk to the egg-sugar mixture.

The batter will be stiff.

Pour into 2 greased loaf pans and level the tops.

Bake for ~50 minutes at 350 degrees.

Cool 10 minutes then turn out onto racks.

\*\*Freezes well

\*\*Cut thin slices

\*\* One loaf serves 8-10.