



Marmalade Nut Bread: Try it buttered and toasted.

LEMON BREAD

- 1/3 cup shortening
- 1 cup sugar
- 2 eggs
- 1 1/2 cups sifted all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup milk
- Grated rind of 1 lemon
- 1/2 cup chopped pecans (optional)
- 1/3 cup sugar
- Juice of 1 lemon

Cream shortening; gradually add 1 cup sugar, beating well. Add eggs, one at a time, beating well after each addition.

Combine flour, baking powder, and salt; add to creamed mixture alternately with milk, beginning and ending with flour mixture. Mix well after each addition. Stir in rind and pecans, if desired.

Pour batter into a greased 8 1/2- x 4 1/2- x 3-inch loafpan. Bake at 350° for 50 minutes or until a

wooden pick inserted in center comes out clean.

Combine 1/3 cup sugar and lemon juice, stirring well; immediately pour over bread in pan. Cool in pan 10 minutes; remove from pan, and cool completely on wire rack. Yield: 1 loaf.



MARMALADE NUT BREAD

- 3 cups all-purpose flour
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 eggs, beaten
- 1 cup milk
- 1 cup chopped pecans or walnuts
- 1/2 cup shortening, melted
- 1/2 cup orange marmalade
- 1 tablespoon grated orange rind
- Cream cheese, softened (optional)

Sift together flour, sugar, baking powder, and salt; stir in remaining ingredients, except cream cheese, just until dry ingredients are moistened.

Spoon mixture into a greased 9- x 5- x 3-inch loafpan. Bake at 350° for 1 hour. Cool in pan 10 minutes; remove from pan, and cool completely on a wire rack. Spread slices with cream cheese, if desired. Yield: 1 loaf.