



APRICOT NUT BREAD

- 1 Cup Dried Apricots
- 3/4 Cup Warm Water
- 2 1/2 Cups Flour
- 4 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 2 Eggs
- 3/4 Cup Sugar
- Milk
- 2 Tablespoons Melted Shortening
- 1/2 Cup Chopped Nuts

DIRECTIONS

1. Cut apricots in small pieces. Soak in warm water 4 hours.
2. Sift flour with baking powder and salt three times.
3. Beat eggs until light.
4. Gradually add sugar and beat thoroughly.
5. Drain apricots, saving liquid. Add enough milk to liquid to make 1 cup.
6. Add the melted shortening to the milk, then the apricots.
7. Add to eggs.
8. Add flour and beat well.
9. Stir in nuts.
10. Pour into a greased loaf pan that has been lined with wax paper.
11. Let stand 10 minutes.
12. Bake in a 350 degree oven for 1 hour and 15 minutes.
13. Remove from pan and cool before slicing.