



Orange Walnut Bread

INGREDIENTS

2 1/2 cups unsifted flour
1 1/4 cups sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 eggs.beaten
1/4 cup (1/2 stick) margarine, melted
1/2 cup orange juice
2 tablespoons grated orange peel
2 tablespoons water
1 cup chopped walnuts

DIRECTIONS

1. Mix flour, sugar, baking powder, baking soda, and salt. Combine eggs, melted margarine, orange juice, orange peel and water; add all at once to flour mixture. Stir quickly until dry ingredients are moistened. Stir in walnuts. Turn into greased and floured 9x5x3-inch loaf pan.
 2. Bake at 350 degrees F. 1 hour, or until done. Cool in pan 10 minutes. Remove from pan and cool on wire rack. Slice and serve.
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