

# Grandma`s Blackberry Bread

*Dolores M Hurt - Newton, MO*

*Treasure Classics - National LP Gas Association - 1985*

## **Yield: 3 loaves**

*3 cups flour*

*2 cups sugar*

*1 teaspoon baking soda*

*1 teaspoon salt*

*4 teaspoons cinnamon*

*1 cup oatmeal, uncooked  
and toasted*

*1 cup + 2 tablespoons oil*

*4 eggs, slightly beaten*

*3 1/2 cups blackberries,  
sweetened*

*1/2 cup nuts, chopped*

## **Preparation Time: 10 minutes**

### **Bake Time: 1 hour**

In a bowl, mix the flour, sugar, baking soda, salt, cinnamon and toasted oatmeal.

Add the oil, beaten eggs and berries. Mix thoroughly.

Add the chopped nuts and mix.

Pour into three loaf pans, greased and floured.

Bake for one hour at 350 degrees.

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Per Serving (excluding unknown items): 6171 Calories; 289g Fat (41.4% calories from fat); 93g Protein; 828g Carbohydrate; 58g Dietary Fiber; 848mg Cholesterol; 3695mg Sodium. Exchanges: 24 Grain(Starch); 4 1/2 Lean Meat; 4 Fruit; 53 1/2 Fat; 27 Other Carbohydrates.