
Lemon Bread IV

Home Cookin - Junior League of Wichita Falls, TX - 1976

1/2 cup shortening
1 cup sugar
2 eggs, slightly beaten
1 1/4 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
1/2 cup finely chopped walnuts
rind of one lemon, grated

In a bowl, cream the shortening and sugar. Add the eggs and mix. Add the dry ingredients alternately with the milk. Stir in the nuts and lemon rind. Mix well.

Pour the batter into a greased 9x5-inch loaf pan.

Bake at 350 degrees for one hour or until done.

Remove the bread from the oven and pierce the surface with a small skewer to make small holes.

Yield: 1 loaf

Breads, Muffins

Per Serving (excluding unknown items): 2474 Calories; 118g Fat (42.5% calories from fat); 33g Protein; 327g Carbohydrate; 5g Dietary Fiber; 441mg Cholesterol; 1758mg Sodium. Exchanges: 8 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 22 Fat; 13 1/2 Other Carbohydrates.