

# Orange Nut Bread

*Mrs Donald B Reibel*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*3 cups bisquick® baking  
mix  
3/4 cup sugar  
2 eggs  
1 1/4 cups orange juice  
1 tablespoon grated orange  
rind  
3/4 cup chopped walnuts*

Preheat the oven to 350 degrees.

In a bowl, mix the Bisquick, sugar, eggs, orange juice and orange rind. Beat thoroughly for 30 seconds.

Stir in the chopped nuts.

Pour into a well greased loaf pan.

Bake for 50 to 55 minutes.

Cool before slicing.

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Per Serving (excluding unknown items): 2883 Calories; 112g Fat (34.1% calories from fat); 62g Protein; 424g Carbohydrate; 15g Dietary Fiber; 424mg Cholesterol; 4346mg Sodium. Exchanges: 16 Grain(Starch); 4 1/2 Lean Meat; 2 1/2 Fruit; 19 Fat; 10 Other Carbohydrates.