

# brdbrd

*Dori Ferrara*

*The Church of St. Michael and St. George - St. Louis, MO - 1980*

**Yield: 2 loaves**

*6 tablespoons solid  
shortening  
1 cup sugar  
2 eggs  
1/2 cup milk  
12 walnuts, chopped  
1 1/2 cups flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
juice of one lemon  
rind of one lemon  
1/4 cup sugar*

Preheat the oven to 350 degrees,

In a bowl, cream the shortening and sugar. Add the eggs and beat.

In a bowl, combine the flour, baking powder and salt. Add to the creamed mixture alternately with milk. Add the grated lemon rind and walnuts. Mix well. Pour the batter into two small greased loaf pans.

Bake for one hour.

In a bowl, combine the lemon juice and 1/4 cup of sugar. Mix well.

While hot, poke holes in the bread with a skewer. Pour the lemon juice mixture over the bread.

(This bread freezes well.)

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Per Serving (excluding unknown items): 10980 Calories; 864g Fat (66.4% calories from fat); 401g Protein; 582g Carbohydrate; 80g Dietary Fiber; 441mg Cholesterol; 1774mg Sodium. Exchanges: 21 1/2 Grain(Starch); 48 Lean Meat; 1/2 Non-Fat Milk; 145 1/2 Fat; 17 Other Carbohydrates.