

# Sun-Maid Hearth Loaf

Jan Roberts

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

**Yield: 3 small loaves**

*1/3 cup butter or margarine*

*2/3 cup sugar*

*2 teaspoons lemon peel*

*1/4 teaspoon cinnamon*

*3 tablespoons milk*

*2 eggs*

*1 teaspoon lemon juice*

*2 cups flour*

*1 teaspoon baking powder*

*1/2 teaspoon baking soda*

*1 1/2 cups peeled shredded apples OR 1-1/2 cup fresh cranberries halved*

*1 cup golden raisins OR 1/2 cup ground nuts (optional)*

In a bowl, cream together the sugar, lemon peel and cinnamon. Beat in the eggs until light and fluffy.

Beat in the milk and lemon juice.

In a bowl, stir together the flour, baking powder and the baking soda. Add to the creamed mixture, stirring well. Fold in the apples or cranberries and nuts. Spoon the mixture into greased loaf pans.

Bake in the oven at 350 degrees for 40 to 45 minutes. Do not overcook.

Cool for 5 minutes and stack on a rack.

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Per Serving (excluding unknown items): 2141 Calories; 75g Fat (31.3% calories from fat); 41g Protein; 328g Carbohydrate; 8g Dietary Fiber; 594mg Cholesterol; 1904mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 13 Fat; 9 Other Carbohydrates.