

Easy and Delicious Raisin Bread

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Organic ingredients are recommended where availability and cost permit.

Ingredients

3 c whole wheat flour

1/2 c sugar

3 tsp baking powder

1/2 tsp baking soda

1 tsp salt

3/4 tsp cinnamon

1 c raisins

1 egg, beaten

1/4 c plus 1 tbsp melted butter or margarine

1 c milk

Directions

Preheat oven to 350°F.

Combine first 7 ingredients in a bowl.

Beat egg in a small bowl until frothy and combine with milk and melted butter.

Combine wet and dry ingredients, stirring just enough to moisten.

Scrape into a greased loaf pan and bake at 350°F for 45-60 minutes, checking center with a knife or toothpick and removing from oven when it comes out clean.

Time to eat!

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