

## ALL-SEASON BREAD

3 c. flour  
2 t. soda  
1 t. salt  
1/2 t. baking powder  
1-1/2 t. cinnamon  
3/4 c. chopped walnuts or  
pecans

Apple Bread: Shred two peeled, cored apples to make 2 cups.

Sweet Potato Bread: Peel and shred 1 sweet potato to make 2 cups. Stir in 1 T. of reserved pineapple juice.

3 eggs  
2 c. sugar  
3/4 c. vegetable oil  
2 t. vanilla  
1 8-oz. can crushed pineapple  
2 c. prepared fruit or

vegetable, as below

Carrot Bread: Peel and shred 2 carrots to make 2 cups. Stir in 1 T. reserved pineapple juice.

Zucchini Bread: Shred 2 zucchini to makes 2 cups. Combine first six ingredients and set aside. Beat eggs and add next 3 ingredients. Beat until creamy. Drain pineapple and reserve 1 T. if called for. Stir in pineapple and prepared fruit or vegetable. Stir in dry ingredients just until moistened. Spoon into 2 greased and floured 9 x 5 x 3 loaf pans. Bake at 350 degrees for 1 hour or until toothpick comes out clean. Cool 10 minutes before removing.

Other pans: Two 6-cup Bundt pans take 45 minutes. Two shortening cans take 1 hour and 15 minutes. Two 7 x 3-1/2 x 2 pans take 45 to 50 minutes. Eight 4-1/2 x 2-1/2 x 1-1/2 pans take about 30 to 35 minutes.

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