

Extra Nutty Nut 'n Raisin Bread (Easy Recipe!)

by: LeAnn R. Ralph

This nut bread goes great with a cup of coffee or tea or a glass of milk. The canola oil, walnuts, sunflower seeds and flaxseed make it a heart-healthy choice. Plus -- it's an easy recipe!

- 1/2 cup canola oil
- 1 1/2 cups sugar
- 3 eggs
- 1 1/2 cups of milk with 1/4 cup of lemon juice
- 1 1/2 teaspoons vanilla
- 4 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup walnuts
- 1/4 cup sunflower seeds
- 1/4 cup flaxseed
- 1 cup raisins

Measure out the milk and add the 1/4 cup lemon juice. Set aside. Measure the remaining ingredients into a large mixing bowl. Add the milk. Using an electric mixer, stir on slow speed for 2 minutes and then on high speed for 2 to 3 minutes. Add chopped walnuts, sunflower seeds, flaxseed and raisins. Stir on low speed until nuts and raisins are blended in.

Divide the batter between 2 regular-sized greased loaf pans. Bake at 350 degrees Fahrenheit for 60 minutes.

Allow nut bread to cool for 10 minutes before removing from the pans.

About The Author

LeAnn R. Ralph is the author of the books, "Christmas in Dairyland (True Stories from a Wisconsin Farm)" -- "Give Me a Home Where the Dairy Cows Roam" and "Cream of the Crop (More True Stories from a Wisconsin Farm)." You are invited to read sample chapters, order books and to sign up for the FREE! newsletter from Rural Route 2 -- ruralroute2.com

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