

# Walnut Carrot and Raisin Loaf

## Ingredients

- 2 cups sifted all-purpose flour
- 3 tsp baking powder
- 1 tsp salt
- 3/4 cup granulated sugar
- 2/3 cup oil
- 2 large eggs
- 1 1/3 cups finely grated carrot
- 2 tsp grated lemon peel
- 1 cup Diamond Walnuts, chopped
- 2/3 cup Sun-Maid Raisins

## Instructions

1. Resift flour with baking powder and salt.
2. Beat sugar, oil and eggs together well.
3. Stir in carrot and lemon peel, then flour mixture, blending until all flour is moistened.
4. Set aside 2 tablespoons walnuts for top of loaf.
5. Stir remaining walnuts and raisins into the batter and turn into a greased loaf pan, 9 x 5 x 2 3/4 inches; sprinkle with reserved walnuts.
6. Let stand 10 minutes.
7. Bake below center of oven at 350 degrees F. about 1 hour, until pick inserted in center comes out clean.
8. Remove from oven and let stand in pan 10 minutes, then turn out onto wire rack to cool.

Makes 1 loaf.

## Walnut Carrot and Raisin Loaf

2 cups sifted all-purpose flour  
3 teaspoons baking powder  
1 teaspoon salt  
 $\frac{3}{4}$  cup granulated sugar  
 $\frac{2}{3}$  cup oil

2 large eggs  
 $1\frac{1}{3}$  cups finely grated carrot  
2 teaspoons grated lemon peel  
1 cup Diamond Walnuts, chopped  
 $\frac{2}{3}$  cup Sun-Maid Raisins

Resift flour with baking powder and salt. Beat sugar, oil and eggs together well. Stir in carrot and lemon peel, then flour mixture, blending until all flour is moistened. Set aside 2 tablespoons walnuts for top of loaf. Stir remaining walnuts and raisins into the batter and turn into greased loaf pan, 9 x 5 x 2 $\frac{3}{4}$  inches; sprinkle with reserved walnuts. Let stand 10 minutes. Bake below center of oven at 350 degrees F. about 1 hour, until pick inserted in center comes out clean. Remove from oven and let stand in pan 10 minutes, then turn out onto wire rack to cool. Makes 1 loaf.

