

Holiday Confetti Bread

Ingredients

- 2 1/2 cups flour
- 4 tsp baking powder
- 3/4 tsp salt
- 3/4 cup Brazil nuts, chopped
- 1 1/2 cups mixed diced candied fruits
- 1/3 cup raisins
- 1/2 cup shortening
- 3/4 cup sugar
- 3 eggs
- 1/2 cup mashed banana
- 1/2 cup orange juice

Instructions

1. Mix and sift flour, baking powder, and salt.
2. Stir in chopped nuts, candied fruits, and raisins.
3. Cream shortening; add sugar and beat until light and fluffy.
4. Add eggs one at a time, beating after each addition.
5. Combine mashed banana and orange juice; add to creamed mixture alternately with flour mixture, beginning and ending with dry ingredients.
6. Turn into a waxed-paper-lined and greased 9" x 5" x 3" loaf pan.
7. Bake in a moderate oven (350°) for 1 hour.
8. Let bread cool in pan half an hour before turning out on a cake rack.

Holiday Confetti Bread

2 $\frac{1}{2}$ c. flour

$\frac{1}{3}$ c. raisins

4 tsp. baking powder

$\frac{1}{2}$ c. shortening

$\frac{3}{4}$ tsp. salt

$\frac{3}{4}$ c. sugar

$\frac{3}{4}$ c. Brazil nuts

3 eggs

$\frac{1}{2}$ c. mixed dried candied fruits

$\frac{1}{2}$ c. mashed banana

$\frac{1}{2}$ c. orange juice

Mix & sift flour, baking powder & salt. Stir in chopped nuts, candied fruits & raisins. Cream shortening add sugar, beat until light & fluffy. Add eggs, one at a time, beating after each add. Combine mashed banana

+ orange juice; add to creamed mixture alternately
with flour mixture, beginning & ending with dry
ingredients. Turn into waxed-paper-lined & greased
4" x 5" x 3" loaf pan. Bake in moderate oven (350°)
1 hr. Let bread cool in pan half & hour before
turning out on cake rack.