

# CAPON NUTBREAD

$\frac{3}{4}$ c. sugar	$2\frac{1}{4}$ c. white flour
1 egg, beaten	$\frac{3}{4}$ tsp. salt
2 T. butter, melted	1 tsp. baking soda
1 tsp. vanilla	2 tsp. baking powder
1 tsp. orange extract	$\frac{1}{2}$ c. pecan pieces
1 c. orange juice	1 c. raisins

Mix together sugar, beaten egg, melted butter and flavorings. Stir in orange juice. Before mixing together the flour, salt, baking soda and baking powder, set aside a couple tablespoons of flour. Add dry ingredients to the sugar/egg mixture.

Mix together the raisins and nuts with the flour that was set aside. (Flouring the nuts and raisins will help keep them from settling to the bottom once the mixture is poured in the loaf pan.). Gently stir floured nuts and raisins into batter. Pour into a  $5\frac{1}{4}$  x  $9\frac{1}{4}$ " loaf pan, greased only on the bottom. Bake  $350^{\circ}$  for 40 minutes. Use a knife to check for doneness. Insert in center, if knife comes out clean, loaf is done. Be careful to not overbake! Makes 1 loaf.