

## Black Walnut Bread

2C flour  
1C sugar  
1T baking powder  
1/2t salt  
1 egg  
1 1/4C milk  
1C chopped black walnuts

Mix the dry ingredients and then add the milk and egg mixture.

Drop tablespoonfuls on an ungreased cookie sheet. Squash them down so that they are sort of flat.

Bake at 350 degrees for 55-60 minutes until a toothpick comes out clean.

This bread is especially good toasted, either with or without butter.