

Peanut Butter Bread

3 cups flour.
1 cup peanut butter.
1 cup milk.
 $\frac{1}{2}$ cup sugar.

1 teaspoon salt.
3 teaspoons baking powder.
1 egg, well beaten.

Mix dry ingredients. Cream peanut butter and sugar. Add egg and milk and stir in dry ingredients. Pour into well greased and floured pan. Allow twenty minutes for bread to rise and place in a warm room away from drafts. Bake in slow oven at 350 degrees Fahrenheit for forty to forty-five minutes.

Fruit Bread

3 cups flour.
4 teaspoons baking powder.
1 $\frac{1}{2}$ teaspoons salt.
 $\frac{1}{4}$ teaspoon soda.
 $\frac{1}{4}$ cup molasses.

1 $\frac{1}{4}$ cups milk.
1 egg.
 $\frac{1}{2}$ cup chopped nuts.
1 cup dates or raisins,
cut in pieces.

Sift flour, baking powder and salt together. Dissolve soda in molasses and add to flour. Add milk and slightly beaten egg. Flour nuts and fruit and stir in. Turn into a greased pan. Let rise fifteen minutes. Bake in moderate oven about one hour. Raw prunes may be pitted, cut in pieces and used in place of dates or raisins. Cream cheese spread between slices of this bread makes delicious sandwiches. Makes one medium-sized loaf.

Quick Graham Bread

2 cups white flour.
2 cups graham flour.
 $\frac{1}{2}$ cup sugar.
1 teaspoon salt.

2 teaspoons soda.
 $\frac{1}{2}$ cup molasses.
2 cups buttermilk
or sour milk.

Combine dry ingredients, combine molasses, milk and add to first mixture. Bake at 350 degrees Fahrenheit for one hour.

Dark Nut Bread

2 cups graham flour.
1 cup white flour.
 $\frac{1}{4}$ cup sugar.
1 teaspoon soda.

$\frac{1}{2}$ teaspoon salt.
 $\frac{1}{2}$ cup molasses.
1 $\frac{1}{2}$ cups sour milk.
1 cup walnut meats.

Mix and bake one hour at 350 degrees Fahrenheit.