



## OATMEAL NUT BREAD (2 loaves)

- 2 eggs
- 1 c. sugar
- 2 c. buttermilk
- 2/3 c. dark molasses
- 3 c. sifted Heckers or Ceresota Unbleached Flour
- 1 tsp. salt
- 1 tsp. baking powder
- 2 tsp. baking soda
- 1 ½ c. quick rolled oats, uncooked
- 1 ½ c. chopped nuts
- 1 ½ c. chopped dates

Preheat oven to 350°.

Beat eggs until light. Add sugar gradually, beating well. Stir in buttermilk and molasses. Sift dry ingredients together and add to egg mixture. Add rolled oats, nuts, and dates, stirring only enough to combine. Bake in two 9x5x3-inch pans, which have been buttered, lined with waxed paper, and buttered again over the paper. Bake in 350° oven for 55-60 minutes, or until tests done. Serve with cream cheese, butter or other soft cheese spreads.

