

Prune Bread

1c. sugar

1 c. whole wheat flour *

2 c. white flour *

1 tsp. baking soda

1/4 tsp. baking powder *

1/2 tsp. salt *

2 Tbsp. melted butter

1 egg, well beaten

1 c. pitted prunes, chopped to small pieces *

1 1/2 c. buttermilk *

Preheat oven to 350 degrees. Spray two 8" x 4" x 2" loaf pans. Blend sugar, flours, baking soda, baking powder and salt in a large bowl. Stir in butter, egg and milk and mix well. Blend in prune pieces. Spoon into the pans and bake for 1 hour. Remove from pans and cool on racks.

Items with a star behind them are available at the Countryside Co-op.