

## Pineapple Nut Bread

2 cups sifted flour  
½ cup sugar  
1 tsp baking powder  
½ tsp baking soda  
½ tsp salt  
1 egg, slightly beaten  
¼ cup milk  
¼ cup shortening, melted and cooled  
1 (8 ¼ oz.) can crushed pineapple in syrup  
1 cup raisins (optional)  
½ cup chopped pecans or walnuts

Sift together flour, sugar, baking powder, baking soda and salt. Combine egg, milk, shortening, undrained pineapple, raisins and pecans in mixing bowl; mix well. Add dry ingredients all at once, stirring just until moistened. Batter will be stiff. Spread mixture in greased 9x5x3 loaf pan. Bake at 350 degrees for 55 minutes or until wooden toothpick comes out clean. Cool in pan on rack 10 minutes. Remove from pan, cool on rack.