

Cinnamon Nut Bread

$\frac{1}{4}$ cup butter

$1\frac{1}{2}$ cups. light brown sugar, packed

2 eggs

$2\frac{1}{2}$ cups sifted flour

$1\frac{1}{2}$ tsp. cinnamon

$1\frac{1}{2}$ tsp. soda

$\frac{3}{4}$ tsp. baking powder

$\frac{1}{2}$ tsp. salt

$1\frac{1}{2}$ cups sour cream

$1\frac{1}{2}$ finely chopped nuts

Cream butter, gradually add sugar.
Beat until light & fluffy. Beat in
eggs one at a time. Sift together flour,
cinnamon, soda, baking powder & salt.
Add to creamed mixture alternately
with sour cream, beginning & ending
with dry ingredients. Stir in nut.

Bake in greased 8 x 4 inch pan at
350° 45-50 minutes. Let cool in
pan a few minutes & turn out on
rack