

## A RECIPT JUST FOR US....

### A-TO-Z BREAD

*When I tell my family I'm making this bread, they never know what the first bite will be like!  
That's because I add whatever ingredients I have on hand. The results are delicious every time.*

*- Marcelle Okawa  
Carson City, Nevada*

2 cups sugar  
1 cup vegetable oil  
3 eggs, lightly beaten  
2 cups A-Z ingredients (choose from list below)  
1 tablespoon vanilla extract  
3 cups all-purpose flour  
2 teaspoons ground cinnamon  
1 teaspoon baking power  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup chopped walnuts

#### A-to-Z INGREDIENTS:

Apples, peeled and shredded  
Applesauce  
Apricots (dried), chopped  
Banana, mashed  
Carrots, shredded  
Coconut  
Dates, pitted and chopped  
Figs (dried), chopped  
Grapes (seedless), chopped  
Oranges, peeled and chopped  
Peaches, peeled and chopped  
Pears, peeled and chopped  
Pineapple (canned), crushed and drained  
Prunes, pitted and chopped  
Pumpkin, canned  
Raisins  
Raspberries, unsweetened fresh *or* frozen  
Rhubarb, chopped fresh *or* frozen  
Strawberries, fresh *or* frozen  
Sweet potatoes, cooked and mashed  
Zucchini, peeled and grated

In a mixing bowl, combine the sugar, oil and eggs; mix well. Stir in A-to-Z ingredients of your choice and vanilla. Combine flour, cinnamon, baking power, baking soda and salt; stir into liquid ingredients just until moistened. Stir in nuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 325 degrees for 55-65 minutes or until a wooden pick inserted near the center comes out clean. Cool in pan 10 minutes before removing to a wire rack. Yield: 2 loaves

Thanks to Joan Willoughby for the recipe.