

Prune Bread

Ingredients

- 1 lb prunes, cooked til tender
- 2 cups liquid & water
- 3/4 cup butter
- 1 tsp salt
- 2 cups sugar
- 1 tsp cinnamon
- 1 tsp cloves
- 1/2 tsp nutmeg
- 2 eggs
- 4 cups flour
- 2 tsp baking soda

Instructions

1. Cook prunes until tender; reserve 2 cups of the liquid combined with water.
2. Cream butter and sugar together.
3. Beat in eggs.
4. Add spices (cinnamon, cloves, nutmeg) and salt.
5. Mix in the prune liquid.
6. Combine flour and baking soda; add to the wet mixture and stir until combined.
7. Fold in cooked prunes.
8. Bake at 350°F for 55-60 minutes.

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350°
55-60

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2 cups sugar

1 tsp cinnamon

1 tsp cloves

1/2 tsp nutmeg

2 eggs

4 cups flour

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