

Purple Plum Bread

3 cups flour
1 teaspoon salt
1 egg (beaten)
1/2 cup orange juice
3 tablespoons oil
1 1/3 cups chopped plums or prunes
4 teaspoons baking powder
1 cup sugar
3/4 cup milk
1 tablespoon orange rind
1 cup chopped nuts

Sift dry ingredients together into mixing bowl. Stir in the nuts and plums carefully.(The bread will look nicer if the plums are cut with a knife instead of being chopped). Combine well beaten egg, milk, orange juice, rind and oil. Add to flour mixture, stirring just enough to blend. Do not beat. Turn into well greased loaf pan leaving hollow area toward the center to prevent cracking. Cover with same size pan lightly greased and let stand 20 minutes. Place in 350 oven after 20 minutes remove cover pan and continue to cook about 50 minutes.