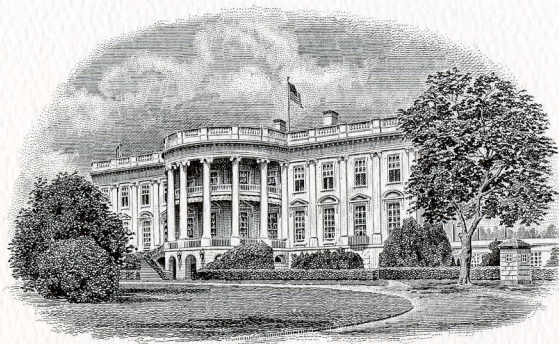




APRICOT NUT BREAD

½ cup diced dried apricots—(soak, drain and grind)	
1 egg	¼ tsp. soda
1 cup sugar	¾ tsp. salt
2 tbsp. melted butter	½ cup strained orange juice
2 cups sifted flour	¼ cup water
3 tsp. baking powder	1 cup broken walnut pieces

Beat egg, stir in sugar and butter Mix well. Sift flour with baking powder, soda, salt. Add alternately with the orange juice and water to the sugar mixture. Add apricots and nuts.

Mix well. Bake in loaf pan in 350 degree oven for 1½ hours or until firm when tested.