



MOTHER3 fanfest homemade nut bread

by Rio McCarthy

Today we're making nut bread so you don't have to physically assault your mother just to get your hands on some.
=> See? She's very nice. Please don't go around running into her or awful things like that! Instead, please use this time to create your very own loaf of nut bread. Here's how!



- Ingredients:
- 1 1/2 cups of milk
 - 3 cups of white flour
 - 1/3 cup of canola oil
 - 1 egg
 - 6 tps of baking powder
 - 1/3 cup of sugar (or Splenda, etc.)
 - 1 tsp of salt
 - 1/2 tsp of vanilla
 - 1 cup of chopped walnuts

Utensils Needed:

- measuring cups
- measuring spoons
- 9 1/4 in x 5 1/4 in x 3 in loaf pan
- sifter
- mixing bowls
- spoon
- chopper

Preheat your oven to 350° F
and we're ready to get this party started!



Step 1: Measure 3 cups of flour and sift into a bowl



Step 2: Measure 6 tps of baking powder
and add it to the bowl of flour



Step 3: Measure 1 tsp of salt
and add it to the bowl



Step 4: Once you have mixed the ingredients together
sift the dry ingredients into the bowl once more





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Step 5: In another bowl measure 1/3 cup of sugar and add it to the empty bowl. I used Splenda, but you can use sugar or whatever other substitute you like best.

Step 6: Measure 1/3 cup of canola oil and add it to the bowl with the sugar



Step 7: Add 1 egg to the mixture and stir by hand with a spoon



Step 8: Add 1/2 tsp of vanilla and mix again



Step 9: If you haven't already, chop the nuts and set them aside. You're gonna love 'em.



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Step 10: Measure 1 1/2 cups of milk and add it to the already mixed wet ingredients alternately with the dry ingredients



Step 11: Add the nuts a third at a time and mix into the bowl with the other ingredients



Step 12: Grease both the sides and the bottom of the loaf pan

Step 13: Pour your mixture into the greased loaf pan



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Step 14: Be sure to smooth out your mixture so that your nut bread turns out even



Step 15: Put into the oven, which should be preheated to 350° F, and bake for 1 hour



It may not be very exciting at first, but soon you'll be making your very own bread monster when it starts to rise



After an hour of baking you may have an incredibly dense loaf of bread, but it's definitely great to take on your adventures.



Only one thing could go perfectly with this amazing nut bread and that's.. BEEF JERKY!
Add a little butter and honey to your bread and along with your beef jerky you've just restored 90 HP!

ENJOY!
Best wishes, Rio

