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? Sh's very nice. Please don't go araund 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!



<u>Ingredients</u>: | 1/2 cups of milk 3 cups of white flour |/3 cup of canola oil | egg 6 tsps of baking powder |/3 cup of sugar (or Splenda, etc.) | tsp of salt |/2 tsp of vanilla | cup of chopped walnuts <u>Utensils Neededi</u> measuring ups 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 tsps of baking powder and add it to the bowl of flour

Step 3: Measure | tsp of salt and add it to the bow







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 up of canola oil and add it to the bowl with the sugar





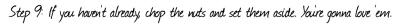
Step 7: Add | egg to the mixture and stir by hand with a spoon



Step & Add 1/2 tsp of vanilla and mix again







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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 nots 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 act your mixture so that your not bread turns act even







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





It may not be very exciting at first, but soon yau'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!







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