

HICKORY NUT BREAD

- * 1 egg
- * 1 cup packed brown sugar
- * 2 tablespoons shortening, melted
- * 2 cups all-purpose flour
- * 3/4 teaspoon baking powder
- * 1/2 teaspoon baking soda
- * 1/2 teaspoon salt
- * 1 cup buttermilk
- * 1/2 cup chopped nuts

Directions

1. In a mixing bowl, beat the egg. Gradually beat in brown sugar and shortening. Combine flour, baking powder, baking soda and salt; add to egg mixture alternately with buttermilk. Beat just until moistened. Stir in nuts. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack

HICKORY NUT COOKIES

- 2 c. brown sugar
- 1/2 c. shortening
- 2 eggs
- 1 c. buttermilk
- 1 tsp. vanilla
- 1 tsp. soda
- 2 tsp. baking powder
- 3 c. flour
- 1/2 c. hickory nuts

Cream sugar and shortening. Add eggs and beat, by hand. Stir in sour milk and vanilla. Mix dry ingredients together and beat into liquid mixture. Drop on greased cookie sheet by teaspoonful and bake at 350 degrees for 15 minutes.