

Old Fashioned Raisin Bread



180g cake flour

100g brown sugar

5ml bicarbonate of soda

3ml salt

3ml cinnamon

Dash ground cloves

60g butter or margarine

190ml buttermilk

1 small egg

80g seedless raisins

45ml chopped nuts (optional)

Combine all ingredients except raisins and nuts. Mix well, then stir in raisins and nuts. Turn into a greased 23 x 5cm loaf pan and bake at 180 C for about 45 minutes, or until a skewer inserted in the centre comes out clean. Cool for 10 minutes, then turn out and cool completely. Makes one loaf