

BREADS & ROLLS

ALAGA SYRUP BREAD

Helen Herring

1 stick butter
1 c. sugar
1 c. ALAGA Cane Syrup
3 eggs
3 c. all-purpose flour
1 tsp. soda
dash salt
1 tsp. cinnamon
1 tsp. ginger
1 c. raisins
1 c. pecans
1 c. buttermilk

Cream the butter and sugar. Add the eggs. Sift all of the dry ingredients together and add to the cream mixture. Alternate with the buttermilk and beat well. Fold in the nuts and raisins. Bake in a greased flour pan 8x8x2 inch at 350 degrees for 45 minutes.