

Aunt Fay's mondelbread

Preheat oven to 350 degrees

Makes three loaves

In large mixing bowl:

4 Cups flour (scant) (use regular cheap white flour)
2 cups sugar (scant) (I use 1 cup so it is not too sweet)
1 stick unsalted butter (melted)
2 rounded tsp baking powder
¼ cup Orange juice
1 egg
1 pinch of salt
1-2 tsp of water (as needed to get right consistency)

Mix well to consistency of playdough.
Separate into three balls of equal size.

Roll out each ball of dough to make an oval about 12 X 15 inches on a sheet of wax paper (the wax paper makes it easier to roll up).

Generously spread Smuckers Apricot Preserves over entire surface (two jars for the three loaves)
Sprinkle on White (golden)raisins
Sprinkle Chopped walnut (use a lot of walnuts "don't be cheap like aunt Fay" Quote of Miriam Kirson)
Dust generously with powdered cinnamon
Sprinkle of sugar

Roll each oval into a loaf and transfer to greased cookie sheet (seam down). Leave room between loaves because they spread while baking. Lightly score the top with diagonal lines about an inch and a quarter apart to help with the cutting when baked.

Bake about 45 minutes or until lightly golden brown.

When cool, slice up and don't stop eating until they're gone.