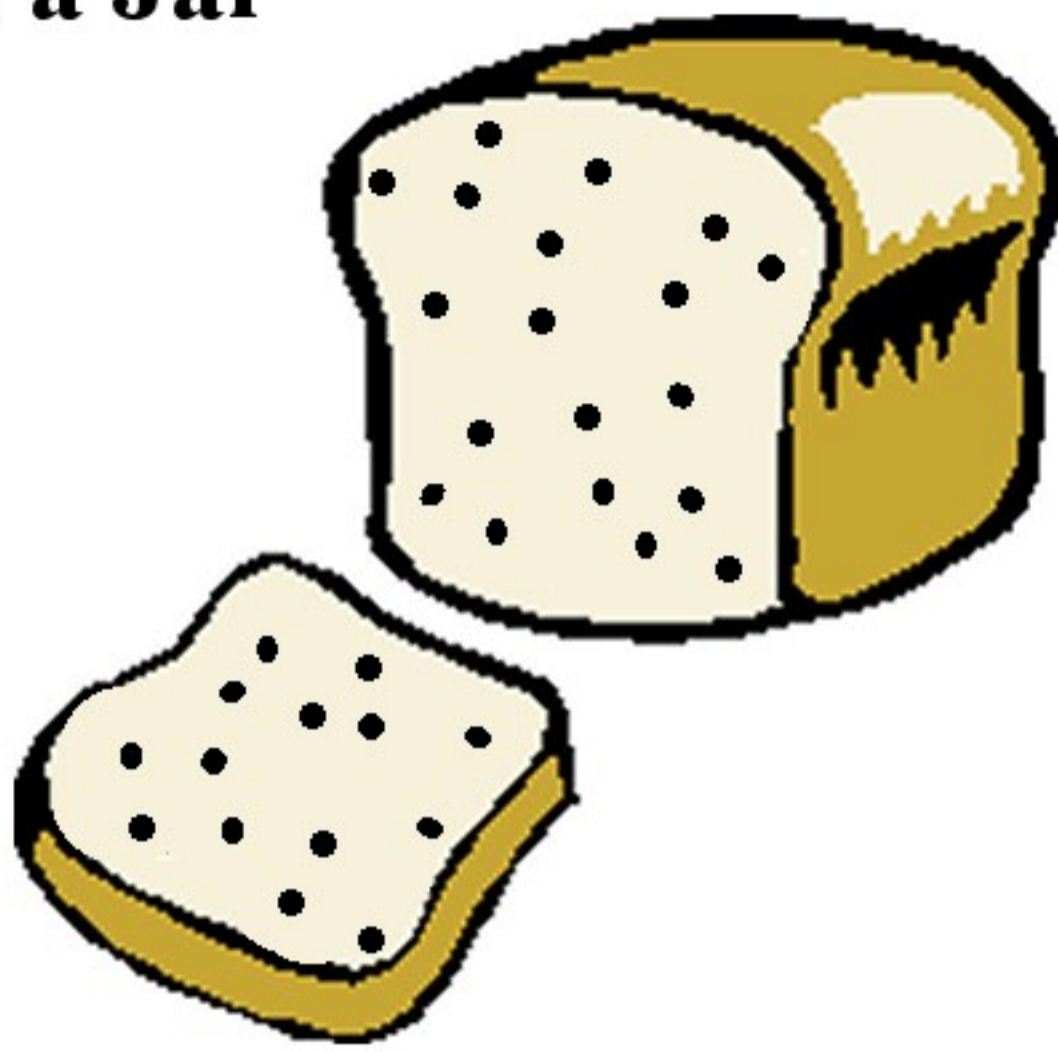




Cinnamon Raisin Bread Mix in a Jar

1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup packed brown sugar
1 cup granulated sugar
3/4 cup dried raisins



In a large bowl, combine flour, baking powder, soda and salt, stirring until well blended. Place mix into a 1-quart jar. Pack this layer down. Add brown sugar to the jar and firmly pack down. Layer the granulated sugar on top of the brown sugar, firmly packing again. Add the raisins into the jar and put the lid on. Attach the following instructions to the jar:

Cinnamon Raising Bread:

1 jar cinnamon raising bread mix
3/4 cup milk
1/2 cup softened butter or margarine
2 eggs

Heat oven to 350 F. Grease and flour two loaf pans. In a large bowl, combine the milk, butter and eggs, stirring until well blended and set aside. Place contents of jar into a medium bowl and mix until well blended and brown sugar is no longer clumped. Add flour mixture into the wet mixture and stir until well blended. Divide batter evenly between the loaf pans and bake 40-50 minutes until inserted wooden pick comes out clean and tops of loaves spring back when pressed.

