Dutch Brown Bread

By Eva Ridall

Makes 2 loaves.

Ingredients

- 2 cups white sugar
- 1 cup brown sugar
- 1 cup canola oil
- 2 cups milk mixed with 2 tablespoons vinegar
- 4 cups flour
- 1 tsp baking soda
- 1 tsp salt
- 1 tsp nutmeg
- 1 tsp cloves
- 2 tsp cinnamon

Instructions

- 1. Mix together white sugar, brown sugar, canola oil and milk.
- 2. In a separate bowl, mix together the remaining ingredients.
- 3. Mix wet mixture and dry ingredients alternately together. Bake in greased loaf pans for 1 hour (you may need to add 10 minutes) at 350 degrees.