

# Orange bread

Honolulu Jolly Roger restaurant

4 ½ C. flour 350 deg  
2 ¼ T. baking powder  
2 C. sugar  
1 ½ tsp salt  
½ tsp. soda  
¾ C. oil  
¼ C white corn syrup  
4 eggs  
1 ½ T. range extract  
Few drops yellow food color  
Few drops red food color  
1 C. fresh orange juice  
1 12 oz can evaporated milk

Combine flour, baking powder, sugar, salt and soda. Mix well. Combine oil, corn syrup, eggs, extract, food colors, orange juice and milk. Mix well. Slowly add liquid mixture to flour mixture. Mix well until blended. Pour into 1 loaf pans. May have some left over for a small loaf pan. bake 50-55 min or til toothpick comes out clean.