

# **The Growing Scene, Inc**

**Garden Center-Landscaping-Farmstand  
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*From Grandpa's Garden to Grandma's Kitchen...*

## **GRANDMA'S RECIPE BOOK**

### **Green Tomato Bread**

3 cups all-purpose flour

2 cups sugar

1 Tablespoon cinnamon

1-teaspoon salt

1-teaspoon baking soda

1/4-teaspoon baking powder

2 beaten eggs

1 cup cooking oil

1-teaspoon vanilla

2 c. finely chopped green tomatoes

1 1/2 cups chopped pecans

Grease and flour the bottom and 1/2 inch up the sides of two 8x4x2 inch loaf pans; set aside

In a large mixing bowl stir together the flour, sugar, cinnamon, salt, baking soda and baking powder; set aside

In another medium bowl combine eggs, cooking oil, vanilla, chopped green tomatoes and pecans.

Add egg mixture all at once to dry mixture. Stir just until moistened (batter will be thick and lumps may remain)

Spoon batter into prepared pans. Bake in a 350-degree oven for 55-60 minutes or until a wooden toothpick inserted near the center comes out clean.

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