**Choko & Cinnamon Loaf – with Walnuts**

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|  | * **Ingredients** * **3** egg * **1 tsp** vanilla essence * **1 cup** peanut oil * **3 cups** plain flour * **1 1/2 cups** sugar * **1 tsp** salt * **1 tsp** carb soda * **1/4 tsp** baking powder * **3 tsp** ground cinnamon * **2 cups** chokoes peeled grated * **1 cup** walnuts chopped |

**Method:**Beat together eggs, oil and vanilla.

Add sugar and chokos, mix well.

Sift together flour, salt, cinnamon, carb soda and baking powder.

Fold egg and choko mixture into dry ingredients.

Add chopped walnuts and mix through.

Divide mixture between 2 lined or greased loaf pans.

Bake at 180C for 80 minutes or until cooked through.