Buttermilk Nut Bread

1 cup dark brown sugar

1 egg, beaten

2 Tbsp. melted butter

2 cups sifted flour

1 cup buttermilk

¾ tsp baking powder

½ tsp salt

½ tsp baking soda

Mix first 3 ingredients thoroughly then add dry ingredients alternately with buttermilk. Grease a loaf pan and spoon into loaf pans. Sprinkle nuts over top.

Bake at 350 degrees for 1 hour.