



Ingredients

- * ½ cup water
- * 1 cup milk
- * 30g (1 oz) Butter
- * 1 tablespoon Honey
- * 4 cups self-raising wholemeal flour
- * 1 teaspoon salt
- * 120g (4¼ oz) chopped Macadamia Nuts

Directions

- * Heat water, milk and butter, until butter is melted.
- * Add honey and stir. Cool. Knead remaining ingredients into dough.
- * Place dough into a greased loaf pan. Bake at 220°C (425°F) for 35 to 40 minutes.