

# Peach Earl Grey Quick Bread

1 3/4 C all-purpose flour

1 t baking powder

1/2 t baking soda

1/4 t salt

1/2 C sugar

1/3 C unsalted butter, softened

2 lg eggs

1/2 C [Earl Grey Bravo tea](#), brewed and cooled  
(use 2 T loose leaf tea)

1 t vanilla extract

1 1/2 C fresh peaches, peeled and diced

1/2 t ground cinnamon (optional)

1/4 t ground nutmeg (optional)

**PREHEAT YOUR OVEN** to 350°F (175°C). Grease and flour a 9x5-inch loaf pan.

**PREPARE THE TEA:** Brew the Earl Grey tea and let it cool to room temperature.

**MIX DRY INGREDIENTS:** In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.

**CREAM BUTTER AND SUGAR:** In a large mixing bowl, beat the sugar and butter until light and fluffy. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract.

**COMBINE:** Gradually add the flour mixture to the butter mixture, alternating with the cooled tea, beginning and ending with the flour mixture. Mix until just combined.

**FOLD IN PEACHES:** Gently fold in the diced peaches. If using, add the ground cinnamon and nutmeg for extra flavor.

**BAKE:** Pour the batter into the prepared loaf pan and smooth the top. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.

**COOL:** Let the bread cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

Feel free to customize the recipe by adding a streusel topping or a simple glaze for extra sweetness. Happy baking!