



Peachy Bread

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BREAD:

1 1/2 c flour
3/4 tsp salt
1/2 tsp baking soda
1 c sugar
2 eggs
1/4 c vegetable or canola oil
1/4 c apple sauce
1 1/4 c chopped ripe peaches
2 tsp vanilla extract
1/4 c chopped toasted almonds (optional)

GLAZE:

1 c sifted powdered sugar
1/4 tsp vanilla extract
2 TBS fresh orange juice

How To:

Preheat oven to 350 degrees. Mix the flour, salt, baking soda, and sugar in a large bowl. Make a well in the center and add the eggs and vegetable oil; stir until just moistened. Mix the peaches and extract, then add the other ingredients. Stir until all ingredients are moistened. Do not over-mix. Stir in nuts. Pour into greased and floured 9x5x3-inch loaf pan and bake for 1 hour.

While bread is baking, mix the glaze ingredients. Cool the bread for 5 minutes. Remove bread from pan. While the bread is still hot, with a fork poke holes into the bread and pour glaze over bread.