

# PEACH BREAD

YIELD: 2 LOAVES

## INGREDIENTS:

- 3 c. all-purpose flour
- 1 T. baking powder
- 1 T. cinnamon (Use less if you're not such a big fan of cinnamon.)
- 1 tsp. kosher salt
- 3 large eggs
- 1-1/2 c. sugar
- 1/2 c. cooking oil (I use canola.)
- 1 T. pure vanilla extract
- 2 c. peeled and chopped fresh peaches, about 1/2" pieces
- 1 c. chopped toasted and salted pecans (I like Trader Joe's "Toasted and Salted Pecan Halves".)
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## DIRECTIONS:

1. Preheat oven to 325° F.
2. Lightly spray the insides of two smaller loaf pans - mine measure 7-1/2" x 3-3/4". Set aside.
3. In large mixing bowl, stir together flour, baking powder, cinnamon, and salt. In a medium mixing bowl, beat eggs. Stir in sugar, oil, and vanilla.
4. Add egg mixture to dry ingredients, stirring until just moistened, taking care to not overmix.
5. Fold in the peaches and nuts.
6. Spoon batter into the prepared pans.
7. Bake for 55 to 60 minutes, or until a wooden toothpick inserted near the center of each loaf comes out just barely clean. My pans are slightly less than a regular 8" x 4" size, so you may need to adjust baking time according to your own pan size.
8. Cool in the pans on wire racks for 10 minutes. Then loosen edges with a bread knife and remove loaves from pans.
9. Cool completely on wire racks. Wrap and store overnight for easier slicing.