

Peach of a Bread

Ingredients

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon ground cinnamon
- 1 teaspoon salt
- 3 eggs
- 1 1/2 cups sugar
- 1/2 cup cooking oil
- 1 tablespoon vanilla
- 2 cups chopped, pitted and peeled fresh peaches
- 1 cup chopped pecans

Directions

1. Grease the bottom and about 1/2 inch up the sides of two 8x4x2-inch loaf pans. Set the pans aside.
2. In a large mixing bowl, stir together flour, baking powder, cinnamon and salt. Set aside. In a medium mixing bowl, beat eggs. Stir sugar, oil and vanilla into eggs.
3. Add egg mixture to dry ingredients, stirring till just moistened (don't overmix). Fold in the peaches and nuts. Divide batter evenly between prepared pans.
4. Bake in a 325 degrees oven for 55 to 60 minutes or until a wooden toothpick inserted near the center of each loaf comes out clean. Cool in the pans on wire racks for 10 minutes.
5. Loosen edges; remove loaves from pans. Cool completely on wire racks. Wrap and store overnight for easier slicing. Makes 2 loaves, 16 servings per loaf.