

Patty's Peach Bread

Ingredients:

3 room temperature large eggs
1 ½ cups granulated sugar
2 tsp. vanilla extract
¾ cup + 2 tbsp. vegetable oil
2 cups fresh peaches, peeled, stoned, cubed, (2 large, ripe peaches)
3 cups sifted flour
1 tsp. baking powder
1 tsp. kosher salt
1 tsp. baking soda
3 tsp. ground cinnamon
½ cup chopped walnuts (or any nut of your choice)

Directions:

Preheat oven to 350 degrees. Brush two-8 x 4 inch loaf pans or three-3 ½ x 5 ½ inch pans, with vegetable oil.

In a large mixing bowl, beat eggs until fluffy, add sugar, oil and vanilla and beat. In a medium size bowl, mix the dry ingredients together...flour, baking powder, salt, baking soda & cinnamon. Add the dry to the wet mix, stir just to moisten. Stir in the peaches and nuts. Do not over stir.

Bake your peach bread until inserted toothpick comes out clean. This usually takes about 50 minutes to an hour for large loafs, and 45-50 minutes for smaller loaves. Don't over bake. This is delicious served with cinnamon butter.

Trivia: Peaches originated in China and have been cultivated there since the early days of the Chinese culture.