

Peach Loaf

Ingredients

3/4 c Sugar
1/2 c Milk
1/2 c Vegetable Oil
1 Egg
2 T Molasses
1 t Vanilla Extract
2 c Flour
2 t Baking Powder
1 t Cinnamon
1/4 t Nutmeg
1/4 t Salt
2 c Peaches (peeled and diced)
1 T Turbinado Sugar

Instructions

1. Set a pot of water on the stove on high until it boils. While the water is heating up, prepare a large bowl with ice cubes. Once the water boils add peaches into the water for 30 seconds then take them out and place them into the ice water. Gently rub the skin off the peaches and dice.
2. Preheat the oven to 350 degrees. Take a 9" x 5" loaf pan out and spray all sides with nonstick spray, set aside.
3. In a medium bowl, add the sugar, milk, vegetable oil, molasses, egg, and vanilla.
4. In a separate bowl, combine the flour, baking powder, cinnamon, nutmeg and salt. Whisk the dry ingredients well. Add to the wet ingredients and whisk until just combined.
5. Fold the peaches gently into the batter. Pour

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the batter into prepared loaf pan then sprinkle turbinado sugar evenly on the top. Bake for 60 minutes or until a toothpick inserted in the center comes out clean.

6. Take bread out of the oven and allow to cool for 10 minutes, then remove the bread to a wire rack to cool completely. Slice and serve.