



PEACH & PECAN QUICK BREAD

A very yummy way to bake with peaches.

INGREDIENTS

- 1 C white sugar
- 1/2 C salted butter
- 2 eggs
- 1 Tbsp vanilla extract
- 1 Tsp almond extract
- 1 C milk
- 2 C all purpose flour
- 2 tsp baking powder
- 2 C fresh peaches, diced
- 1 C pecans, chopped

INSTRUCTIONS

1. Preheat your oven to 350 degrees.
Grease a 9 inch loaf pan.
2. Cream together the butter and sugar.
3. Add the eggs, vanilla, almond extract and milk beating well.
4. Add the dry ingredients and beat until well combined
5. Add pecans and peaches and mix by hand gently with a spatula until just combined.
6. Pour batter into your loaf pan and bake for 60-75 minutes.
7. Allow to cool in pan for 10 minutes before removing to finish cooling.



Notes:

If the top starts to get too brown, cover it in foil and finish baking, covered.

For the icing on top you can make this **simple icing**. About 2 cups powdered sugar, whisk in milk slowly until you reach a consistency you like.

OR

You can also drizzle a cream cheese frosting on top as well.