

White Chocolate Apricot Pecan Bread

Ingredients

Dried apricot 1/2 cup

All Purpose Flour 2 cups

Sugar 1 cup

Salt 1/2 tsp

Baking Powder 1 Tbsp

Egg 1

Milk 1 cup

Vegetable oil 1/4 cup

Pecan (toasted and chopped) 1/2 cup

White Chocolate Chips 1/2 cup

1. Soak dried apricot in hot water until it is soft and bloomed. Drain off water, set aside.
2. Mix all dry ingredients – flour, sugar, salt, and baking powder in a bowl.
3. Mix all wet ingredients – egg, milk and oil together.
4. Pour wet mix into dry mix; use a spatula to mix until just combined.
5. Add apricot, pecan, and white chocolate chips to the batter.
6. Pout batter into a loaf pan (9”x 5”x 3”)
7. Bake at 350°F for 40-50 minutes, or until golden brown. Test with a toothpick.