



# Spiced Peach- Carrot Bread

From the Kitchen of:  
*Jane F.*

## Ingredients

*3/4 cup chopped pecans  
2 1/2 cups all-purpose flour  
1 cup sugar  
1 teaspoon ground cinnamon  
3/4 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/4 teaspoon ground nutmeg  
1 1/2 cups peeled & chopped fresh, ripe peaches  
3/4 cup freshly grated carrots  
2/3 cup vegetable oil  
1/2 cup milk  
2 large eggs, lightly beaten*

## Preparation

*Preheat oven to 350 degrees. Bake pecans in a single layer in a shallow pan 8-10 minutes or until toasted and fragrant, stirring halfway through. Cool 15 minutes. Stir together flour, sugar, cinnamon, baking soda, baking powder, salt and nutmeg in a large bowl. Add peaches, carrots, vegetable oil, milk, eggs and toasted pecans. Stir until dry ingredients are moistened. Spoon batter into lightly greased 9x5 loaf pan. Bake at 350 degrees for 1 hour and 5 minutes to 1 hour and 10 minutes. Cool in pan for 5 minutes. Remove from pan to wire rack and let cool completely (about 1 hour).*