

Apricot Nut Bread

(From Lorene Williams; served at the Sept. 2009 meeting of the Southampton Garden Club.)

The original recipe is in Cane River Cuisine Published by The Service League of Natchitoches, Inc.

Ingredients

- 1 ½ cups dried apricots
- ½ cup butter
- 1 cup sugar
- 2 eggs
- ¾ cup orange juice
- 2 cups sifted flour
- 3 teaspoons baking powder
- ¼ teaspoon soda
- ¾ teaspoon salt
- 1 teaspoon grated orange rind (I used 1 tablespoon)
- 1 cup chopped nuts, English walnuts preferred

Directions

Grease and line the bottom of a 9x5x2 ¾ loaf pan with a strip of foil or parchment paper that extends up and beyond the ends of the pan. This will make removing from the pan a snap.

Soak apricots in water for 30 minutes. Drain and chop.

Cream sugar and butter. Beat in the eggs and orange rind. Add dry ingredients alternately with orange juice.

Stir in nuts, apricots.

Pour into prepared pan. Bake at **350 degrees** for 1½ hours. Cool before removing from the pan.

Yield one loaf