

Our State eats

Published in the September 2022 issue of Our State

Apricot Nut Bread

Yield: 10 servings.

- 1 cup dried apricots, cut into small pieces
- 1¼ cup granulated sugar
- 2 tablespoons unsalted butter, room temperature
- 1 large egg
- ½ cup apricot nectar
- 1 teaspoon vanilla extract
- 2½ cups unbleached all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- 1 cup walnuts, chopped and toasted
- Whipped cream cheese (optional)

Soak apricots in warm water for 20 minutes. Drain and discard water.

Preheat oven to 350°. Prepare 9 x 5-inch loaf pan with cooking spray and a light dusting of flour. Tap out extra flour.

Using an electric mixer on medium speed, beat sugar and butter in a large bowl until creamy. Add egg, nectar, and vanilla and continue beating for 1 minute.

In a separate bowl, whisk together flour, baking powder, baking soda, and salt.



With mixer on low speed, gradually add in flour mixture, nuts, and apricots to wet ingredients until just combined.

Pour batter into loaf pan and spread evenly into each corner.

Bake at 350° for 60 to 65 minutes or until toothpick inserted in center comes out clean. Place loaf pan on wire rack to cool for 20 minutes. Remove from pan. Slice and serve with whipped cream cheese, if desired.

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