

# Peach Quick Bread

written by The Recipe Exchange | November 30, 2017

## **Ingredients**

3 c. all-purpose flour  
1 Tbsp. baking powder  
1 Tbsp. ground cinnamon  
1 tsp. Salt  
3 eggs  
1 &  $\frac{1}{2}$  c. sugar  
 $\frac{1}{2}$  c. cooking oil  
1 Tbsp. vanilla  
2 c. chopped pitted peeled peaches  
1 c. chopped pecans

## **Directions**

Preheat oven to 325 degrees.

In a large bowl, mix together the flour, baking powder, salt, and cinnamon.

In a smaller bowl, beat together the eggs and sugar.

Add the oil and vanilla to the egg sugar mixture. Beat until combined.

Pour the egg mixture over the flour mixture.

Mix together until combined.

Fold in the peaches and pecans.

Pour into a greased bread pan. (8x4x2 inches)

Bake for 50 to 60 minutes or until a wooden toothpick inserted in the center comes out clean.

Cool for 10 minutes before removing from the bread pan.

Allow to cool on wire rack before cutting the bread.