

Orange Nut Bread



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1 package Yumee Yumee Muffins & Coffee Cakes mix
1/4 cup plus 2 tablespoons finely chopped pecans
2 eggs
2/3 cup sour cream
1/2 cup butter, melted
1/3 cup orange juice
1 teaspoon orange extract

In a large bowl, combine Yumee Yumee Muffins & Coffee Cakes mix and pecans. Mix well. In a separate bowl, combine eggs, sour cream, butter, orange juice, and orange extract. Mix well. Stir wet ingredients into dry mixture. Mix well. Fill 4 greased 5 3/4 x 3 inch loaf pans half full.

Bake at 350 degrees for 30 to 35 minutes, or until a toothpick inserted near the center comes out clean. Allow quick bread to sit for 10 minutes. Remove bread from pan and cool on a wire rack.

Makes 4 small loaves