

Orange Quick Bread



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- 2 eggs
- 2/3 cup sour cream
- 1/2 cup butter, melted
- 1/3 cup orange juice
- 1 teaspoon orange extract
- 1 package Yumee Yumee Muffins & Coffee Cakes mix

In a medium bowl, combine eggs, sour cream, butter, orange juice, and orange extract. Mix well. In a large bowl, stir wet ingredients into Yumee Yumee Muffins & Coffee Cakes mix. 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