

Peachy Pecan Bread

1 ½ c all purpose flour
½ c uncooked oat bran cereal
2/3 c packed brown sugar
1 ½ tsp baking powder
½ tsp baking soda
¼ tsp salt
¼ c water
½ c orange juice
½ c egg substitute
¼ c canola oil
1 tsp vanilla extract
½ c dried peaches or apricots, finely chopped
¼ c chopped pecans

In a large bowl, combine the first six ingredients. In a small bowl, combine the water, orange juice, egg substitute, oil and vanilla. Stir into dry ingredients just until moistened. Fold in peaches and pecans.

Transfer to an 8x4 loaf pan coated with cooking spray. Bake at 350° for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to wire rack.

Yield 1 loaf (12 slices)