

## Glazed Orange Pecan Loaf



**Servings: 1 loaf**

Sweet zesty marmalade gives this unusual quick bread both flavor and texture; note that it takes the place of the sugar found in most quick bread recipes. As with all homemade breads, let this one cool on a wire rack before slicing. Brew a teapot full of black chai tea to go along with the sweet bread.

- ◆ 1 egg, beaten
- ◆ 4 tablespoons butter, melted and cooled
- ◆ 2 cups orange marmalade
- ◆ 3/4 cup orange juice
- ◆ 3 cups all-purpose flour
- ◆ 3 teaspoons baking powder
- ◆ 1 teaspoon baking soda
- ◆ 1/4 teaspoon salt
- ◆ 1 cup coarsely chopped pecans

Preheat the oven to 350 degrees. Mix the egg with the butter and then with 1 3/4 cups of the marmalade and all of the orange juice. Sift together the flour, baking powder, baking soda, and salt and add to the egg mixture along with the nuts.

Pour the batter into a greased 9- x 5-inch loaf pan coated with DuPont™ Teflon® non-stick coating. Bake for 1 hour or until a tester inserted comes out clean. Remove the bread from the pan and turn it out onto a baking sheet coated with DuPont™ Teflon® non-stick coating. Spread the remaining marmalade over the top and return the bread to the oven for 2 minutes or until the marmalade glazes the top nicely. Cool the bread before cutting.

