



PEACH CINNAMON BREAD



SERVES:

8

PREP TIME:

10M

COOK TIME:

50M

DAIRY FREE

INGREDIENTS:

1 Cup Crofter's Organic
Premium Peach Fruit Spread

2 Large Eggs

½ Cup Olive Oil

½ Cup Sugar

2 Tsp Vanilla Extract

2 Cups Flour

1 Tsp Baking Soda

1 Tsp Baking Powder

2 Tsp Ground Cinnamon

1 Tsp Salt

DIRECTIONS:

1. Preheat oven to 350°F and lightly spray a 9"x5" loaf pan with non-stick spray or olive oil. Set aside.
2. In a medium sized mixing bowl, combine the Crofter's Organic Premium Peach Fruit Spread, eggs, olive oil, sugar, and vanilla extract. Whisk together until smooth. Set aside.
3. In another medium sized mixing bowl, combine the flour, baking soda, baking powder, cinnamon, and salt. Whisk together until evenly combined. Add the dry ingredients to the wet and stir until just brought together.
4. Transfer the batter over to the prepared loaf pan and place in the oven for 50-60 minutes or until golden brown. Once ready, remove from the oven and allow to cool for 5-10 minutes before slicing. Enjoy!