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# Apricot Bread

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**2 cups sugar**

**1 cup vegetable oil**

**3 eggs**

**2 small jars apricot/ tapioca baby food**

**1 1/2 teaspoons baking powder**

**1/2 teaspoon salt**

**2 cups flour**

**1 teaspoon cinnamon**

**1 cup chopped nuts**

In a bowl, beat the sugar, oil and eggs well. Add the apricots. Mix well.

In a bowl, sift the dry ingredients and add to the apricot mixture. Stir in the chopped nuts.

Pour into two greased and floured loaf pans.

Place the pans into a cold oven. Set the temperature to 350 degrees.

Bake for about 1-1/2 hours.

Yield: 2 loaves

## **Breads, Muffins**

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*Per Serving (excluding unknown items): 5493 Calories; 315g Fat (50.6% calories from fat); 69g Protein; 625g Carbohydrate; 23g Dietary Fiber; 636mg Cholesterol; 2032mg Sodium. Exchanges: 14 1/2 Grain(Starch); 5 Lean Meat; 59 Fat; 27 Other Carbohydrates.*