
Peaches and Cream Whiskey Loaf

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Preparation Time: 20 minutes

Bake Time: 1 hour

1 1/2 cups all-purpose flour

1 cup packed brown sugar

1 1/4 teaspoons baking soda

2 large eggs, room temperature

1/3 cup sour cream

1/4 cup canola oil

2 tablespoons peach whiskey (or whiskey)

1 cup fresh peaches, peeled and chopped

1/2 cup chopped pecans

GLAZE

1 cup confectioner's sugar

1 to 2 tablespoons 2% milk

1 tablespoon peach whiskey (or whiskey)

Preheat the oven to 350 degrees.

In a large bowl, whisk the flour, brown sugar and baking soda.

In another bowl, whisk the eggs, sour cream, oil and whiskey until blended. Add to the flour mixture, stir until just moistened. Fold in the peaches and pecans.

Transfer to a greased 8x4-inch loaf pan. Bake until a toothpick inserted in the center comes out clean, 60 to 65 minutes. Cool in the pan for 10 minutes before removing to a wire rack to cool completely.

In a bowl, combine the confectioner's sugar, milk and whiskey. Mix well. Drizzle over the bread. Let stand until set.

FREEZE OPTION: Securely wrap the cooled loaf in foil. Freeze. To use, thaw at room temperature.

Yield: 1 loaf (12 slices)

Breads, Muffins

Per Serving (excluding unknown items): 3360 Calories; 127g Fat (33.5% calories from fat); 48g Protein; 522g Carbohydrate; 13g Dietary Fiber; 476mg Cholesterol; 1967mg Sodium. Exchanges: 10 Grain(Starch); 2 Lean Meat; 1 Fruit; 1 Non-Fat Milk; 23 1/2 Fat; 22 1/2 Other Carbohydrates.