

# Pecan Raisin Bread

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*1 cup + 2 tablespoons water  
8 teaspoons butter  
1 egg  
6 tablespoons sugar  
1/4 cup nonfat dry milk powder  
1 teaspoon salt  
4 cups bread flour  
1 tablespoon active dry yeast  
1 cup finely chopped pecans  
1 cup raisins*

**Preparation Time: 10 minutes**

**Bake Time: 3 hours**

In a bread machine pan, place the water, butter, egg, sugar, milk powder, salt, bread flour and yeast, in the order suggested by the manufacturer.

Select a basic bread setting. Choose the crust color and loaf size, if available.

Bake according to bread machine directions (check the dough after 5 minutes of mixing. Add one to two tablespoonfuls of water or flour if needed). Just before the final kneading (your machine may audibly signal this), add the pecans and raisins.

**FREEZE OPTION:**

*Securely wrap and freeze the cooked loaf in foil and place in a resealable plastic freezer bag. To use, thaw at room temperature.*

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Per Serving (excluding unknown items): 3145 Calories; 46g Fat (13.1% calories from fat); 87g Protein; 601g Carbohydrate; 11g Dietary Fiber; 298mg Cholesterol; 2649mg Sodium. Exchanges: 27 Grain(Starch); 1 1/2 Lean Meat; 7 1/2 Fruit; 1/2 Non-Fat Milk; 6 1/2 Fat; 5 Other Carbohydrates.