



Apricot Pecan Bread (vegan)

Ingredients

1 cup	boiling water
1¼ cups	dried apricots, chopped
2 cups	all-purpose flour
2/3 cup	sugar
1 tsp.	salt
1½ tsp	baking powder
¼ tsp.	baking soda
1 cup	apricot nectar
2 Tbs.	margarine, melted
1 Tbs.	cornstarch
¼ cup	pecans, chopped

Glaze:

4 Tbs.	brown sugar
2 Tbs.	margarine, melted
3 tsp.	apricot nectar
4 Tbs.	pecans, finely chopped



Directions

In a small bowl, pour boiling water over apricots; cover with foil, and set aside. In a large bowl, combine flour, sugar, baking powder, cornstarch, salt, and baking soda. In another bowl, whisk together the apricot nectar and margarine and stir into dry ingredients just until moistened. Drain the apricots. Fold apricots and pecans into batter. Transfer to two 8x4-inch loaf pan coated with non-stick cooking spray. Bake at 350 degrees for 45-55 minutes until a toothpick inserted near center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

For glaze: Combine the brown sugar, margarine, and nectar in a small saucepan. Cook over medium heat, stirring until margarine is melted and mixture is smooth. Cool to room temperature; drizzle over bread. Sprinkle with pecans.

Yield: 2, 12-slice loafs