

Apricot Bread from The Frugal Girl makes 1 loaf



6 ounces dried apricots, chopped
1 1/2 cups boiling water
4 tablespoons butter, at room temperature
1 cup sugar
1 egg
1 tablespoon vanilla
2 3/4 cups flour
1/8 teaspoon salt
2 teaspoons baking soda
1/2 teaspoon baking powder
1/4 cup nuts (optional)

Preheat oven to 350° F. Pour boiling water over chopped apricots; let cool.

In a mixing bowl, cream butter and sugar. Add egg and vanilla. Stir in apricots and water.

In a separate bowl, mix flour, salt, baking soda, and baking powder (and nuts, if using). Gently stir dry ingredients into apricot/butter mixture.

Pour batter into a greased 9x5 inch loaf pan. Bake for 50-60 minutes, or until a toothpick inserted into center of loaf comes out clean. Remove loaf from pan and let cool on a wire rack.