



Apricot & Macadamia Sweet Bread

Macadamia nuts and Semi Dried Apricots are a match made in heaven. The two combined in this rich, moist and oh so delicious creation create a sweet bread that is perfection. Not too sweet, never dry and always a hit.

Ingredients Bread Recipe

4-3/4 cups all-purpose flour
3/4 cup sugar
2 tablespoons baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
2 large eggs, room temperature
2-1/2 cups eggnog

1/2 cup canola oil
1 tablespoon grated orange zest
1/4 cup orange juice
3/4 cup chopped Farm Fresh Nuts Semi Dried Apricots
3/4 cup chopped macadamia nuts

Ingredients Glaze

3/4 cup confectioners' sugar
1 to 2 tablespoons eggnog

Eggnog Recipe Ingredients

(approx 3 cups)

5 large egg yolks use 6 if your eggs are smaller
1/2 cup sugar
2 cups whole milk
2/3 cup heavy whipping cream
3 oz bourbon dark rum, or brandy (this can be left out)
1 tablespoon vanilla
1 teaspoon freshly grated nutmeg
1/4 tsp cinnamon
1/4 tsp salt

Instructions for Eggnog

Whisk the yolks and the sugar until lighter in color and creamy.

Slowly whisk-in spices, milk, bourbon, and vanilla to the egg mixture. Refrigerate for at least 15 minutes.

In a separate bowl, whisk heavy cream until fluffy, but still pourable. Whisk-in the refrigerated egg mixture.

Bottle and keep chilled until ready to serve.
Shake well and top with nutmeg before serving.

Recipe Notes

Let age in the refrigerator for at least day to develop flavor.

The more booze you add, the longer it will stay fresh. Alcohol-free eggnog should be used within a day.

Instructions for Cake

Preheat oven to 350°. In a large bowl, whisk the first 6 ingredients. In another bowl, whisk eggs, 2-1/2 cups eggnog, oil, orange zest and orange juice until blended. Add to flour mixture; stir just until moistened. Fold in apricots and macadamia nuts.

Transfer to 2 greased 9-x5-in. loaf pans. Bake 50-60 minutes or until a toothpick inserted in center comes out clean. Cool in pans 10 minutes before removing to wire racks to cool completely.

For glaze, in a small bowl, mix confectioners' sugar and enough eggnog to reach drizzling consistency. Spoon over loaves.

Freeze option: Securely wrap cooled loaves in foil, then freeze. To use, thaw at room temperature.