

Apricot Yogurt Bread

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A simple batter bread that is bursting with flavor. Chewy apricots, chopped walnuts and fragrant golden raisins are folded into a tender dough and baked to perfection. The addition of plain yogurt not only adds a delicate yet tangy flavor, but assures the bread is perfectly moist every time you bake it. Smear a slice with cream cheese, and enjoy alongside a cup of coffee.

Ingredients:

½ c. chopped walnuts
1 ½ c. dried apricots, chopped
¼ c. apple juice
2 ½ c. flour
1 Tbsp baking powder
1 tsp baking soda
½ tsp salt
1 large egg
2 egg whites
½ c. sugar
2/3 c. nonfat plain yogurt
3 Tbsp olive oil
1 Tbsp grated lemon zest
1 tsp vanilla extract
¾ c. golden raisins

Directions:

1. Preheat oven to 350 degrees F. Oil a 9x5 inch loaf pan and set aside.
2. In shallow pan, toast walnuts in the oven for 5 minutes until just beginning to turn golden. Remove and set aside.
3. In small saucepan combine ½ c. apricots and apple juice. Bring to a simmer, then remove from heat and let stand 10 minutes. Transfer to food processor and puree. Set aside.
4. In large bowl combine flour, baking powder, baking soda and salt. Whisk together.
5. In another large bowl combine eggs, egg whites, sugar, yogurt, oil, lemon zest, vanilla, and apricot puree. Stir apricot mixture into dry ingredients until just combined. Fold in raisins, nuts, and remaining apricots.
6. Transfer to prepared baking pan, smoothing top. Bake for 50-60 minutes or until top is golden brown and a knife inserted into the center of the loaf comes out clean.
7. Let bread cool in the pan for 10 minutes. Loosen edges and invert loaf onto wire rack to cool.

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