

Blood Orange Sweet Bread With Cinnamon Pear Glaze

INGREDIENTS:

- 2 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- pinch salt
- 1 cup sugar
- 2 eggs, lightly beaten
- 3/4 cup milk
- 1/2 cup D'Olivo Blood Orange Fused Olive Oil
- 1/2 cup golden raisins
- grated zest of 1 lemon
- butter for loaf pan
- 1/4 cup chopped walnuts or pecans

For Glaze:

- 1 cup powdered sugar
- 3-4 tablespoons D'Olivo Cinnamon Pear Dark Balsamic Vinegar

DIRECTIONS:

Preheat oven to 350°F.

Stir together flour, baking powder, and salt. Then stir in sugar. Add eggs, milk, and D'Olivo Blood Orange Olive Oil. Beat well.

Toss raisins in a little flour, coating them lightly. Add the raisins and lemon zest to the flour and egg mixture and stir to distribute evenly.

Butter and flour a loaf pan. Transfer the batter into the pan and smooth the surface. Sprinkle the top with chopped nuts. Bake for 55 minutes, or until a thin skewer inserted in the center comes out dry. Let cool for a few minutes. Unmold and cool on a rack.

Place powdered sugar in a small mixing bowl and add D'Olivo Cinnamon Pear Balsamic one tablespoon at a time, mixing well after each addition, until a pourable consistency is achieved. When loaf is no longer hot, pour glaze over bread.

If you prefer the loaf without a glaze, lightly dust with powdered sugar before slicing.

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