

# Pillsbury – Mixed Nut Bread

350°F

## ***Makes one 9x5 loaf.***

The original recipe is from Google recipe search. It did not specify which nuts. We tried walnuts, but it was pretty boring. Rick modified the recipe to include vanilla extract and pecans instead of walnuts.

1. **PREPARE OVEN.** Adjust oven rack to *upper-middle position* and heat oven to 350°F.

Grease bottom of 9x5 inch loaf pan with cooking spray.

9x5 loaf pan

2. **CREAM BUTTER.** In a large bowl, beat sugar and butter with a spoon until light and fluffy (can use mixer).

3/4 cup (150g) sugar  
1/2 cup butter

3. **WET INGREDIENTS.** In a medium bowl, beat eggs until light. Add the buttermilk and vanilla extract. Add to the creamed butter and mix well.

1 cup buttermilk  
2 eggs  
1 tablespoon vanilla extract

4. **DRY INGREDIENTS.** In a medium bowl, whisk together flour, baking powder, salt and baking soda. Add dry ingredients to the buttermilk mixture. Stir just until dry ingredients are moistened.

2 cups (270g) all-purpose flour  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt

5. **CHOPPED NUTS.** Coarsely chop 1 cup of nuts (pecans are a good choice). We actually break the pecans in half by hand, which gives nice large pieces. Mix these into the dough.

1 cup nut meats, roughly chopped (or broken by hand)

6. Pour the dough into the 9x5 loaf pan.

7. **BAKE** for 55 minutes, or until toothpick inserted in center comes out clean. Cool 15 minutes; remove from pan. Cool completely, about 1 hour. Wrap tightly and store in refrigerator.

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You can preserve the crisp crust by storing the loaf unfrozen in a paper bag. (Thanks, Rita!)

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