



♥ recipes worth sharing

# Joy's GEORGIA PEACH BREAD



This is a fresh delicious dessert that goes great with any meal. ♥



PREP TIME  
20 min



COOK TIME  
55–60 min



TEMPERATURE  
325°F



YIELD  
24 servings

## INGREDIENTS

- 1 1/2 cups sugar
- 1/2 cup shortening
- 2 eggs
- 2 1/4 cups pureed peaches
- 2 cups flour
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1 cup chopped pecans



### RHINO TIP

For extra flavor, use ripe peaches and chop the pecans evenly so every slice has a balanced bite.

## STEP-BY-STEP INSTRUCTIONS



- 1** Cream shortening and sugar  
Cream shortening and sugar in a large mixing bowl.



- 2** Add eggs and peaches  
Add eggs and peaches, then mix.



- 3** Add the dry ingredients  
Add the dry ingredients and mix well.



- 4** Add the vanilla and pecans  
Add the vanilla and pecans, then mix.



- 5** Preheat oven to 325°F  
Preheat oven to 325°F.



- 6** Divide batter into two pans  
Divide batter equally into two 5x9 bread pans.



- 7** Bake for 55–60 minutes  
Bake for 55–60 minutes, until a toothpick comes out clean.

## TIPS & VARIATIONS

- ♥ If you want something extra sweet, add a simple glaze on top.
- ♥ Let the bread cool before slicing for cleaner pieces.
- ♥ This recipe freezes well—wrap tightly and thaw before serving.
- ♥ A sprinkle of cinnamon sugar on top adds a nice finish.

Family favorites, one recipe at a time.



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