



Prune-studded Yogurt Tea Bread

Dried prunes--or other dried fruits--make the perfect dehydrated ingredients in this scrumptious tea bread.

You can substitute other dried fruits, such as apples or peaches, for the dried plums, if you'd like.

Ingredients 3/4 cup dried plums boiling water 1 3/4 cup unbleached all-purpose flour 1 tsp. baking powder 1/2 tsp. baking soda 1/4 tsp. salt 1/2 cup plain yogurt 1/2 cup granulated sugar 1/4 cup milk 1/4 cup canola oil 2 eggs 1 tsp. vanilla

Glaze (optional): 1/4 cup powdered sugar 1 1/2 T. plain yogurt

Preparation

Preheat oven to 350 degrees F. Grease and flour an 8- by 4-inch loaf pan. Using kitchen shears, cut dried plums into bite-sized pieces. Pour boiling water over dried plums to cover. Set aside to soak 10 minutes.

In a medium bowl, combine all-purpose flour, baking powder, baking soda and salt. Stir with a whisk.

In a large bowl, combine 1/2 cup yogurt, sugar, milk, oil, eggs and vanilla. Mix well, then stir in flour mixture. Drain plums and fold into the batter.

Pour batter into prepared pan. Bake for 40 to 45 minutes or until toothpick inserted into center of bread comes out clean. Let bread cool 15 minutes, then remove from pan.

To prepare glaze, stir powdered sugar with 1 1/2 T. yogurt until smooth. Pour glaze over cooled tea bread.

<<More Dried Food Recipes>>