



FRANKO'S FAVORITES

ORANGE PECAN TEABREAD

Combine 1 ½ cups all-purpose flour, ½ cup whole wheat flour, ¾ cup sugar, 1 Tbsp. baking powder, ¼ tsp. salt and ¾ cup chopped pecans in a large bowl and stir well until blended. Beat 2 eggs with 1 cup milk, 1/3 cup melted butter, 1 tsp. vanilla extract and ¼ tsp. almond extract. Pour wet ingredients over dry ingredients and stir just until combined. Stir in a 10 oz. can of mandarin oranges that has been drained and coarsely chopped and 2 Tbsp. finely grated orange peel. Spoon mixture into a buttered 9"x5" loaf pan. Bake in preheated 350 degree oven for 60 to 65 minutes. Allow bread to cool in pan 10 minutes and then invert onto a wire rack.