

## **Pecan-Apple Bread**

1 ½ cups chopped pecans  
1 (8oz) container sour cream  
1 cup granulated sugar  
2 large eggs  
1 Tbsp. Vanilla extract  
2 cups all-purpose flour  
1 tsp. Baking powder  
½ tsp. Baking soda  
½ tsp. Salt  
1 ½ cups finely chopped, peeled Granny Smith apples (about ¾ lb.)  
½ cup butter  
½ cup firmly packed light brown sugar

Preheat oven to 350°. Beat sour cream and next three ingredients at low speed with an electric mixer 2 minutes or until blended. Stir together flour and next 3 ingredients. Add to sour cream mixture, beating just until blended. Stir in apples and ½ of the pecans. Spoon batter into a greased and floured 9x5 inch loaf pan. Bake at 350° for 1 hour to 1 hour and 5 minutes or until a wooden pick inserted into center comes out clean, shielding with aluminum foil after 50 minutes to prevent excessive browning (I didn't do this because I forgot) Cool in pan on a wire rack for 10 minutes, remove from pan to wire rack.

Bring butter and remaining pecans to a boil in a saucepan over medium heat. Remove from heat, and spoon over top of bread. Let cool for about 1 hour.

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