

# Whipped

FOOD DRINK AND CONVERSATION  
FROM AROUND THE TABLE

## **Kumquat Pecan Bread**

2/3 cup milk  
2 beaten eggs  
2 tbsp oil  
2 cups flour  
1-1/2 tsp baking powder  
1 tsp salt  
1/2 tsp soda  
3/4 cup pureed kumquats  
3/4 cup chopped nuts  
3/4 cup sugar

In a mixing bowl, combine milk, eggs and oil. In another bowl, mix the dry ingredients. Add liquid mixture and stir until moistened. Fold in pureed kumquats and nuts. Bake in a greased 8" x 4" x 2" loaf pan in 350 degree oven for 50-60 minutes. Cool and remove from pan.