

## Marmalade Bread

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- 1 egg, beaten
- 3/4 cup orange juice
- 1/4 cup applesauce, unsweetened
- 1 cup marmalade (8 oz. or one 1/2 pint jar)
- 3 cups sifted all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 tablespoon cinnamon (or the spice of your choice)
- 1 cup chopped nuts  
citrus zest (optional but good)



- 1 Combine the wet ingredients: egg, juice, applesauce, and the marmalade.
- 2 Sift together flour, baking powder, salt, and baking soda. Stir in chopped nuts and zest.
- 3 Add the wet ingredients to flour mixture, stirring just until mixture is moistened.
- 4 Turn batter into a greased 9x5x3-inch loaf pan. Bake at 350° for about 1 hour, or until a wooden pick or cake tester inserted in center comes out clean. Cool on a rack.
- 5 Marmalade Glaze: Transfer from loaf pan to a baking sheet. Spread 1/4 cup of marmalade on top of loaf and return to oven for a minute or two, until melted.