

PECAN LOAF

One of Noreen's Christmas breads submitted by Kathy

Loaf:

1 recipe basic sweet roll dough
2 tbs melted butter

Topping:

1 tbs sugar
dash of cinnamon
2 tbs chopped pecans

Filling:

4 tsp butter, melted
6 tbs light brown sugar, firmly packed
1 egg yolk
4 tsp milk
2 drops vanilla extract
2 drops lemon extract
1 cup finely ground pecans



NOTE: The sweet roll dough recipe makes 2 large or 3 small loaves of bread so the filling recipe should be doubled if you are making 4 or 5 loaves.

FILLING: Mix butter, sugar and egg yolk. Stir in milk, vanilla and lemon extracts. Blend in ground pecans.

LOAF: Roll the dough into two 12"x 9" rectangles, one at a time. Brush with 1 tbsp. melted butter. Spread with pecan filling. Cut crosswise in three 4" wide strips. Roll up each strip, starting with long side, and pinch edges to seal. Place 3 rolls side by side in a well buttered 9"x 5"x 3" loaf pan. Brush with remaining melted butter. Cover with a tea towel and let rise in a warm place away from drafts for about 1 hour or until double in bulk.

Preheat oven to 350 F .

TOPPING: Sprinkle top with mixture of sugar and cinnamon. cover with chopped pecans. Bake loaf 35 minutes or until golden-brown and sounds hollow when tapped. When done, cool on wire rack. Wrap when cold and freeze, if you wish or use immediately.

NOTE: Use LARGE bread pans for the loaves

