



## Fruit-and-Nut Laden Toasting Bread from Mary's Kitchen – makes 2 large loaves

### Ingredients:

- 5 tsp active dry yeast (at room temp)
- 2-1/2 cups + 2 tbls water, at room temp
- 6-3/4 cups bread flour
- 1 tsp salt
- 2 tbls butter, melted
- 1 medium banana, mashed (about 1/2 cup)
- 2 cups nuts (1 cup pecan pieces, 1 cup sliced almonds)
- 2-1/2 cups mixed dried fruit (1 cup dried cranberries, 1/2 cup each: golden raisins, currants, black raisins)
- Cornmeal for dusting

### Directions:

- In a large mixing bowl, mix yeast and water; let stand for 5-10 minutes until foamy.
- Add the salt, butter, mashed banana and flour (a cup at a time) until the dough comes together. Knead about 10 minutes.
- Work the nuts and dried fruit into the dough, until thoroughly combined.
- Oil a large bowl and place dough into the bowl. Roll the dough until all sides are covered with oil. Cover with plastic wrap and allow to rise for one hour.
- Prep two 9-inch loaf pans by lining with parchment paper. Sprinkle cornmeal on bottom of pans.
- Punch dough down and transfer to a lightly floured surface. Split dough into two equal sized pieces. Roll each piece into a tight loaf. Place in pans, covering with a towel and allow to rise for one hour.
- Preheat oven to 350. Place rack in center of oven. Bake loaves for 45-60 minutes. Remove from pans and allow to cool completely for ease in slicing.