



## FIG BREAD

- 2 Cups Fresh, Canned or Reconstituted Dried Figs
- 1 Cup Oil
- 3 Eggs
- 1 Cup Pecans
- 2 Cups Whole Wheat Flour
- 2 Cups Sugar
- 1 Teaspoon Baking Soda
- ¼ Teaspoon Baking Powder
- ½ Teaspoon Salt
- 1 Teaspoon Cinnamon
- ½ Teaspoon Ground Cloves
- ½ Teaspoon Ginger

## DIRECTIONS

1. Combine first 4 ingredients in blender.
2. Mix remaining dry ingredients together.
3. Add to fig mixture and beat until just blended.
4. Pour into 2 greased and floured loaf pans.
5. Bake in a 325 degree oven for 1 hour and 15 minutes.
6. Cover with foil after 40 minutes to prevent over browning.