



ALMOND PUDDING LOAF

- 1 1/3 Cups Toasted and Finely Chopped Almonds
- 2 1/2 Cups Bisquick Baking Mix
- 14 Cup Granulated Sugar
- 1 Package (3.4 Ounces) Vanilla Instant Pudding
- 2/3 Cup Milk
- 1/4 Cup Vegetable Oil
- 4 Eggs

CREAMY GLAZE

- 1 Cup Powdered Sugar
- 1 Teaspoon Rum Extract
- 1 to 2 Tablespoons Milk

DIRECTIONS

1. Heat oven to 350 degrees.
2. Generously grease loaf pan, sprinkle with 1/3 cup of almonds; coating bottom and sides.
3. Beat remaining ingredients, except glaze, in a mixer on low speed, scraping down sides.
4. Beat on medium speed for 3 minutes.
5. Pour into prepared loaf pan.
6. Baked for 50 to 55 minutes.
7. Immediately remove from pan.
8. Cool completely on wire rack.
9. Spread top with Creamy Glaze.
10. To make glaze, combine ingredients and stir until smooth.