



CHOCOLATE FIG BREAD

- 3 Ounces Dried Figs
- 1/2 Cup Butter
- 1 Cup Sugar
- 2 Eggs
- 1/2 Teaspoon Vanilla
- 1/3 Cup Water
- 2 Cups Flour
- 1/2 Teaspoon Baking Soda
- 1 Teaspoon Baking Powder
- 1/2 Teaspoon Salt
- 1 Ounce Unsweetened Chocolate, Melted
- 1/2 Cup Chopped Nuts

DIRECTIONS

1. Coarsely chop figs and set aside.
2. Cream butter and sugar.
3. Add eggs and mix well.
4. Beat in vanilla and water.
5. Sift together dry ingredients and add to mixture.
6. Stir in melted chocolate, nuts and chopped figs.
7. Pour mixture into a greased loaf pan.
8. Bake in a 350 degree oven for 1 hour.
9. Cool slightly before removing from pan.