

ORANGE MACADAMIA CREAM CHEESE BREAD

INGREDIENTS:

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| 1 | 8 oz. package cream cheese, softened |
| 6 Tbs. | Butter, softened |
| 1 2/3 cup | Granulated sugar |
| 2 | Eggs, room temperature |
| 2 ¼ cup | All-purpose flour |
| 1 tsp | Salt |
| 1 Tbsp | Baking powder |
| ½ cup | Sour cream |
| ½ cup | Orange juice |
| ½ cup | Macadamia nuts, chopped |
| 2 Tbsp. | Grated Orange peel |

DIRECTIONS

1. Combine cream cheese and butter. Cream well.
2. Gradually add sugar beating until light and fluffy.
3. Add eggs one at a time, beating well after each addition.
4. Combine flour, baking powder and salt in one container. Combine sour cream and orange juice in another container. Add to creamed mixture alternating between flour and sour cream mixture, ending with flour.
5. Stir in nuts and orange peel.
6. Pour batter into two greased and floured 8-1/2 x 4-1/2 x 3 inch loaf pans.
7. Bake in preheated 375 degree oven for 55 minutes or until wooden pick inserted in center comes out clean. Let cool in pan 10 minutes and then remove to wire rack to finish cooling.

For Orange sauce: Place ½ cup orange juice in small saucepan and heat until it begins to boil. Turn down heat and continue to simmer until slightly reduced. Add 1/2 cup powdered sugar and 1 tbsp. grated orange peel and cook until thick and coats the spoon. Let cool slightly and then serve over sliced bread.