



Kitchen Cheat Sheet: Southern Peach Bread

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Tips and Extras

- Do not over-mix the quick bread batter or it will be tough. Mix until just combined - there will still be some lumps.
- Drain the canned peaches very well or the bread will be doughy and soggy.
- Cut them into small, bite-sized pieces.
- Save time by using canned, diced peaches.
- Sift the flour and fold it in gently for light, fluffy bread.
- Line your loaf pan with parchment paper, allowing a little to hang over the sides. The bread will be easy to lift out and make slicing easy.
- Don't slice the bread while it is warm or it will fall apart.
- Look for peaches that are plump and give slightly when you gently press on the skin. Choose those that have a sweet fragrance.
- I like to heat a slice in the microwave for about 10 seconds the next day. Heating it up gives it a fresh baked taste.

Storage

Once you've made this southern peach bread recipe keep it in an airtight container or wrap it in plastic wrap. This will help keep it moist and delicious for up to 1 week.

This breakfast bread freezes well. Wrap the loaf tightly in plastic wrap or aluminum foil then place it in a freezer bag for up to 3 months.

I usually slice it, then put parchment paper between the layers before I freeze it. That way I can take it from the freezer just one piece at a time.

How to peel peaches easily

1. Boil water in a large stockpot.
2. Prep a bowl of ice water while that heats—your peaches are getting a spa day.
3. Lower the peaches gently into the boiling water. Use a slotted spoon or ladle.
4. Let them soak for 30 seconds—just enough to loosen the skin, not turn 'em to mush.
5. Transfer to the ice water right away to stop the cooking.
6. Slip off the skins like they're shedding summer responsibilities.
7. Peach skins practically fall off on their own—just like your self-control when this bread hits the counter.

Variations

- Mangoes are an easy substitute for peaches.
- A half cup of white chocolate chips is a delicious addition to this easy recipe. Line your bread pan with parchment paper.
- Use walnuts instead of pecans.
- Greek yogurt can be used in place of sour cream in this recipe, though I recommend using a plain greek yogurt with a higher fat content so that you keep the moisture in this bread.
- Sprinkle the top lightly with granulated or turbinado sugar for an extra sweet touch.
- Top a slice with a scoop of vanilla ice cream for a delicious dessert.
- Almond extract can be used in place of the vanilla for a slightly richer flavor.

FAQs

Can this quick bread recipe be made into muffins?

Yes, it can be made into muffins. Bake them for 18-20 minutes or until a toothpick inserted in the center comes out clean. This recipe will make about 12 muffins.

Is butter or oil better for peach quick bread?

I use oil for this recipe because it gives a more tender crumb and a richer peach flavor.

Do I have to add pecans?

Nope. Skip them, swap them for walnuts, or go nut-free. Your bread, your rules.

Nice to have...

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Hot Tip:

I bake mine in a glass Pyrex loaf pan because it heats evenly and lets me sneak a peek at the golden edges without yanking it out every five minutes. If you don't have one, this is a kitchen staple worth grabbing.

Get it here: [Classic Pyrex Glass Loaf Pan](#)