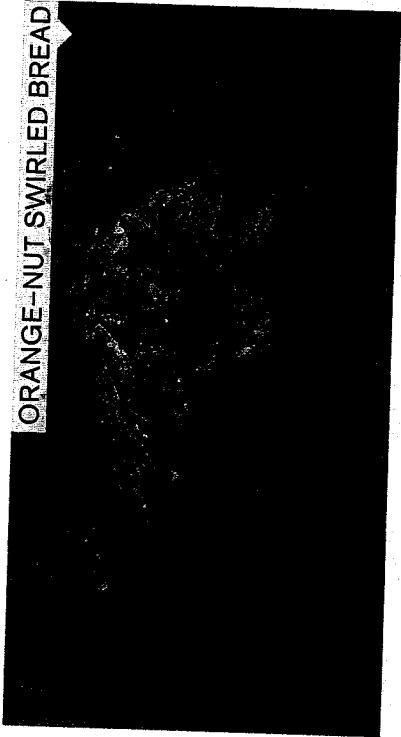


ORANGE-NUT SWIRLED BREAD



- 4 tsp orange zest
- 1/2 cup (2 oz) finely chopped pecans
- 3 tbsp unsalted butter, melted
- 1 tbsp confectioners' sugar
- 1 loaf frozen bread dough, thawed

1. Combine zest, pecans, butter and sugar. Cut dough into 12 pieces and roll each in nut mixture. Place pieces in a greased 9-by-5-inch loaf pan, loosely cover and let rise, about 1 hr.

2. Bake at 375°F until cooked through, 30 to 35 min. Cool in pan 15 min, then transfer to cooling rack.

**SERVES 10**