

# Praline Bread

*Attributed to: Bobbie Riche'*

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## Ingredients

1 cup chopped pecans  
1/2 cup praline liqueur  
2 sticks butter  
2 cups sugar  
1 Tablespoon vanilla  
5 large eggs  
1/4 cup milk  
2 1/4 cups flour  
1 teaspoon cinnamon  
1/2 teaspoon baking powder

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## Instructions

Marinate pecans in 1/4 cup praline liquor. Cream butter, sugar and vanilla. Add eggs and Milk. Beat until smooth and creamy. Mix dry ingredients together. Add to butter mixture. Add the marinated pecans and the other 1/4 cup liqueur. Pour into 2 greased loaf pans. Bake at 300 degrees for 1 hour and 15 minutes. Let cool.

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