Maple-Walnut Bread

A moist breakfast loaf with real maple syrup and toasted walnuts.

Makes: 1 loaf (10 slices) Oven: 350 F Time: 75-90 min

Dry Ingredients

- 2 cups all-purpose flour (240 g)
- 1/4 cup packed brown sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 3/4 cup chopped walnuts, toasted and cooled

Wet Ingredients / Glaze

- 2 large eggs
- 3/4 cup pure maple syrup
- 1/2 cup milk
- 1/3 cup neutral oil
- 1 tsp vanilla extract
- Optional: 1/4 tsp maple extract
- Optional glaze: 1/2 cup powdered sugar + 1 Tbsp maple syrup + 1-2 tsp milk

Trail Tater Method

1. Heat oven to 350 F. Grease a 9 x 5-inch loaf pan and line with a parchment sling. To toast raw walnuts, bake on a tray 7-9 minutes, watching closely; cool.
2. Whisk flour, brown sugar, baking powder, salt and cinnamon together. Break up sugar lumps, then stir in the walnuts.
3. In another bowl, whisk eggs, maple syrup, milk, oil, vanilla and maple extract, if using. Fold into the dry mixture just until no dry flour remains.
4. Spread batter in the pan. Bake 50-65 minutes, until a toothpick in the center comes out clean or with a few moist crumbs. Tent loosely with foil if needed.
5. Cool in the pan 15 minutes, then transfer to a rack to cool completely. For glaze, mix powdered sugar and syrup; add milk gradually until thick but pourable, then drizzle over the loaf.

Trail Tater Tip

Dark, robust pure maple syrup gives the strongest flavor. Black walnuts can be assertive: for a first batch, replace just 1/4 cup of the regular walnuts with black walnuts.