

Sweet Treat

APPLE BREAD



PREP TIME
10 Minutes



COOK TIME
20 Minutes



SERVES
4-6

INGREDIENTS

- 4 large cooking apples (shredded)
- 1 cup sugar
- 1/2 cup vegetable oil
- 2 large eggs
- 2 tsp pure vanilla extract
- 3 cups all-purpose flour
- 1 tbsp baking powder
- 1/2 tsp baking soda
- 1 tsp kosher salt
- 1 tbsp cinnamon
- 1/2 cup chopped roasted pecans/walnuts (optional)

DIRECTIONS

1. Preheat oven to 350 F. Grease and flour two 8" x 4" loaf pans. Set aside.
2. Using the large holes on a box grater, shred the apples (discard cores).
3. In a large bowl, fold together shredded apples and sugar, let sit for 15 minutes to dissolve sugar.
4. Add oil, eggs, vanilla extract, pecans and stir to incorporate.
5. Whisk together flour, baking powder, baking soda, salt, and cinnamon. Stir in dry ingredients. Pour into prepared loaf pans.
6. Bake 55 minutes, or until golden, and center tests done with a toothpick. Let cool before cutting.