

Apple Cinnamon Bread

Makes 8 Servings

Ingredients

- 1 large apple, diced
- 1 tablespoon sugar
- 3/4 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 1/2 cups unsweetened applesauce
- 3/4 cup all-purpose flour
- 3/4 cup whole wheat flour
- 3/4 cup brown sugar
- 1 teaspoon baking soda
- 1 egg
- 3 tablespoons butter, melted
- 1 1/2 teaspoons vanilla
- 1/4 cup chopped walnuts (optional)

Directions

1. Preheat oven to 350° and grease a 9x5 inch loaf pan. Set aside.
2. In a mixing bowl, mix diced apple and sugar. Set aside.
3. In a second bowl, mix flours, baking soda, cinnamon and salt. Set aside.
4. In a third bowl, stir together melted butter, egg, brown sugar, applesauce and vanilla. Mix well, making sure to scrape down the sides of the bowl.
5. Add the flour mixture to the butter mixture and stir until just mixed.
6. Fold in apples and walnuts (if using).
7. Pour batter into the loaf pan and bake for 50 to 60 minutes, or until an inserted knife comes out clean.
8. Allow the pan to cool (at least 30 minutes) before removing bread from the pan.

Recipe from: Feeding Pennsylvania and PA Eats

