

Apple Bread

Makes 2 loaves (10 slices/loaf)
(21x10x6-cm pans)



- 390 g flour
 - 1½ tsp cinnamon
 - 1 tsp baking soda
 - 1 tsp salt
 - ¼ tsp baking powder

 - 3 eggs
 - 400 g sugar (Can use 300 g brown sugar, and 100 g white sugar))
 - 240 ml oil
 - 1 T vanilla

 - 480 g diced apples, peeled (2 large)
 - 75 g chopped walnuts
 - 1 tsp flour
1. Mix **flour, cinnamon, soda, salt** and **baking powder** together.
 2. Beat **eggs** and add **sugar, vanilla** and **oil**.
 3. Add dry ingredients.
 4. Stir in **apples**.
 5. Mix **walnuts** in a tsp of flour and add to batter. (Batter is very thick)
 6. Pour into 2 small greased loaf pans.
 7. Bake at **180°C** for **55-60 minutes**.