



Recipe



Alison's Amazing Apple Bread

Ingredients

2 eggs at room temperature

2 cups white sugar

½ cup vegetable oil

2 cups peeled and diced apples

(best to mix the types of apples
for better flavor)

2 teaspoons vanilla extract

2 cups all purpose flour

1 ½ teaspoons salt

1 teaspoon baking powder

½ teaspoon ground cinnamon

or more to taste

Prep Time: 15 minutes Bake Time: 1 hour

Directions

1. Preheat oven to 350°.
2. Beat eggs, sugar, vegetable oil and vanilla in a mixing bowl. Add apples.
3. Mix in flour, salt, baking powder & cinnamon. Mix until just combined.
4. Pour into loaf pan that has been sprayed with Pam.
5. Bake for 60 minutes, or until tester comes out dry. You can cover the loaf after 30 minutes with foil to control over browning.
6. Cool in pan for 15 minutes before removing from pan.