



Apple Bread

Mix up your new favorite bread made with farm-fresh apples.

Ingredients

¼ cup shortening 1 cup sugar 2 eggs, well-beaten 2 cups flour 1 tsp. baking powder 1 tsp. baking soda 1/2 tsp. salt 2 cups coarsely grated raw, peeled apple (any kind) 1 T. finely grated lemon peel 2/3 cup chopped walnuts

Preparation

Heat oven to 350 degrees, and grease and flour an 8- by 5-inch loaf pan.

Cream shortening and sugar together until fluffy; beat in eggs. Sift together flour, baking powder, soda and salt; gradually add to egg mixture, alternating with portions of the grated apple. Stir in lemon peel and walnuts. The batter will be stiff.

Spoon into prepared pan and bake for 50 to 60 minutes, until toothpick inserted in middle comes out clean and top is nicely browned. Cool thoroughly; do not slice until cold.

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