



Apple Cheese Bread

Pair apples and cheese in this bread for a nicely balanced flavor.

Ingredients
1/2 cup butter
2 eggs
2/3 cup sugar
1½ cups peeled, shredded apples
1/2 cup shredded cheddar cheese
2 cups flour
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 cup chopped walnuts

Preparation

Preheat oven to 350 degrees F.

Cream butter and sugar; add eggs and mix well. Sift flour, baking powder, baking soda and salt and combine with butter mixture. Fold in apples, cheese and walnuts. Pour mixture into a greased loaf pan, 9 by 5 by 3 inches. Bake 55 to 60 minutes until top springs back when pressed lightly with your finger. Cool on a rack before removing from pan.

Makes 18 half-inch slices.