

Spiced Apple Quick Bread

Ingredients:

- 2 2/3 cups flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 2 cups granulated sugar
- 1 cup vegetable oil
- 4 eggs, beaten
- 2 teaspoons vanilla
- 4 cups coarsely chopped apples
- 1 cup raisins
- 1 cup chopped pecans
- 2 teaspoons sugar mixed with 1/4 teaspoon cinnamon

Preparation:

In a bowl, combine flour, baking soda, salt, and spices. In a mixing bowl, combine sugar and oil. Beat in eggs and vanilla, and then stir in chopped apples, raisins, and pecans. Add the dry ingredients and mix until well blended. Grease 2 9x5-inch loaf pans and line bottoms with waxed paper. Pour batter into pans, smoothing the top with a spatula or spoon. Bake for 20 minutes at 325°. Pull out rack and sprinkle loaves with the cinnamon sugar mixture. Continue baking for 30 to 40 minutes, or until a wooden pick or cake tester inserted in center comes out clean.

Cool for 10 minutes; turn out onto a rack. Slice and serve.

Local apples are now in season and do not be afraid to try different apples.