RECIPE Apple Bread
SOURCE
INGREDIENTS/INSTRUCTIONS 1 CUP SUGAN
12 cup shortening -2 cups blour-
2 eggs - 1 top vamilla - 2 top salt
I top baking pounder - I top baking Sod
2 cups Chopped pared apple (4 med)
Scupchopped nuts - Hosp Sugar
VILDAD ground cimmon. Clen 350
Grease affour loof pan 9,5x3
Mix lay Sugar, Shottening, egg:
avamilla. Stir in apples and
Auto flour bakingpowder,
baking soda a salt until Smooth
Ster in apples and ruts.
Spread in pan Mix Hosp Suga
and the Cinnamon, Sprinkle
Dier batter. Bake until wooden
pick inserted in Center Comes
Out clean 50 to 60 min.
Ommidiately remove from
fan Gool completely before Servine
- Convergence of the convergence
can do ahead serve immediately
can freeze serves