

Apple Nut Bread



Instructions

Ingredients

1. Preheat oven to 325°F. Beat together eggs, sugar, vanilla and oil in a large mixing bowl.
2. In a separate bowl, sift together the flour, salt, cinnamon and baking soda. Gradually stir four mix into egg mixture.
3. Fold in apples and walnuts. Pour equal amounts of mixture into 2 greased and floured bread pans. Bake for 1 hour and 20 minutes. Test with a toothpick.

- 3 cups** flour sifted
- 1/2 cups** vegetable oil
- 2 cups** sugar
- 4** large eggs
- 1/2 tsp** salt
- 1 tsp** cinnamon
- 1 tsp** baking soda
- 1 tsp** vanilla
- 3 cups** Delicious apples diced
- 1 cup** walnuts chopped

