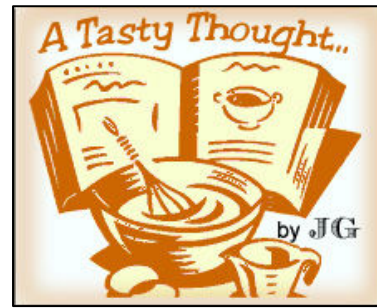


## A Recipe compliments of



TRIM ON DOTTED LINE AND  
FOLD FOR RECIPE CARD

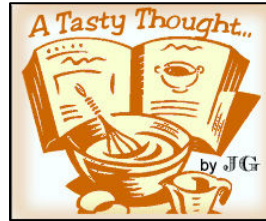
For additional recipes visit our [website](#).

### APPLE BREAD

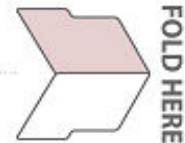
Oven: 350°F Time: 65 Minutes Makes Two Loaves

#### Ingredients

4 Cups Flour  
2 Cups Sugar  
1 & 1/2 tsp. Salt  
2 tsp. Baking Powder  
1 tsp. Baking Soda  
1/2 tsp. Cinnamon + 1/8 tsp. Nutmeg  
\* \* \* \*



2/3 Cup Olive Oil for Baking & Sauteing  
2 Cups Orange Juice  
4 Egg Whites or 2 Whole Eggs  
2 Cups finely chopped peeled Apples (Empire, Cortland or Granny Smith)



#### Method

1. Combine dry ingredients in a large bowl.
2. Add Egg Whites, Orange Juice and Oil and stir.
3. Add chopped Apple and stir well.
4. Spray PAM into two large loaf pans.
5. Pour batter into greased pans.
6. Bake at 350°F for 65 minutes or until toothpick comes out clean when inserted in middle of loaf.
7. Cool on wire rack for 10 minutes.
8. Remove from pans and continue cooling on wire racks.

\*\*\*After cooled, wrap in heavy-duty aluminum foil and enjoy later.

\*\*\*Freezes very well.

Enjoy!!!

JG