



Apple Raisin Bread

Submitted by: Helen Hanson Photo by: Sam I Am

"A yummy fruit and nut filled oat bread. I also like to use 3 mashed bananas in place of the apples, and sometimes use some of each."

PREP TIME 15 Min

COOK TIME 1 Hr

READY IN 1 Hr 15 Min

Original recipe yield: 1 loaf

INGREDIENTS

1 1/2 cups all-purpose flour

2 teaspoons baking powder

1/4 teaspoon baking soda

1 teaspoon salt

1 1/4 teaspoons ground cinnamon

1/4 teaspoon ground nutmeg

2/3 cup packed brown sugar

1 cup rolled oats

1 1/2 cups grated apple

1/4 cup chopped walnuts

1/4 cup raisins

2 eggs

1/4 cup milk

1/4 cup vegetable oil

DIRECTIONS

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 1/2 x 4 1/2 inch loaf pan.

In a large bowl, combine flour, baking powder, baking soda, salt, cinnamon, nutmeg, brown sugar, and oats. Add apple, nuts, raisins, eggs, milk, and oil. Mix until dry ingredients are moistened.

Bake for 55 to 60 minutes, or until done. Cool on wire rack.