

APPLE CINNAMON BREAD

INGREDIENTS:

3 large eggs
1 1/2 cups sugar
3/4 cup vegetable oil
2 cups all-purpose flour
1 1/2 tablespoons cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
3 Honeycrisp apples, peeled, cored, and sliced
1/2 cup chopped nuts Whipped cream or ice cream
(optional)

PREPARATION AND SERVING:

Heat oven to 325 degrees F. Grease an 8-inch square baking pan. In large bowl, beat eggs, sugar, and oil until blended. Add flour, cinnamon, baking soda, and salt; mix until well combined. Stir in apples and nuts. Spread batter in pan and bake 65 to 70 minutes or until wooden pick inserted in center comes out clean. Serve warm with whipped cream or ice cream, if desired.

Servings: 12