

KATHLEEN JAGER'S APPLE BREAD

"No shock to anyone here, I suppose, that I really do not like Thanksgiving dinner ... except for the bread and the pop tarts and coffee that I may have for breakfast, but sadly Kellogg's has not shared their recipe with me YET!

Featured Food: Kathleen's Recipe

Yield: makes 2 small loaves

Ingredients

½ cup shortening 1½ t cinnamon
2 cups sugar ½ t nutmeg
3 eggs ½ cup water
3 cups flour 4 cups thinly sliced apples
2 t baking powder 1 cup chopped walnuts (optional)
1 t baking soda
½ t salt

Preparation

Preheat oven to 350°F and spray 2 bread loaf pans with non-stick spray.

Cream together shortening and sugar in medium-sized bowl. Mix in eggs, one at a time.

Combine flour, baking powder, baking soda, salt, cinnamon and nutmeg in large mixing bowl.

Add egg mixture along with ½ cup of water to dry ingredients in the large bowl. Fold in sliced apples and walnuts (optional).

Pour bread dough into loaf pans and bake for 1 hour or until toothpick comes out clean.