

EASY SIMPLE NUT BREAD

4 cups flour	1 teaspoon nutmeg
1 ½ cups sugar	½ cup canola oil
2 tablespoons baking powder	2 large eggs, beaten
1 teaspoon baking soda	2 cups chopped walnuts
2 cups unsweetened applesauce	

1. Preheat oven to 350 and Pam two 9" x 5" loaf pans.
2. Sift flour, sugar, baking powder, baking soda and nutmeg into a large bowl. Add chopped nuts and mix together.
3. In another small bowl, combine eggs, applesauce and oil. Add liquid ingredients to dry ingredients, stirring until blended.
4. Pour into the two well-Pammed loaf pans.
5. Bake for about 40 minutes or until done, inserting tester into the middle to see whether it comes out clean.
6. Turn out of the pan onto a rack and let cool before slicing.

Note: The recipe can be used for a single loaf. Just cut the recipe in half. Always make sure that it is thoroughly cooled before you slice it, otherwise, it will crumble. If possible, make the bread the day before you plan to serve it. This is a wonderful recipe because it is so easy to make.

Love,
Dorothy