

Apple Bread

3 eggs, slightly beaten
2 Cups sugar
1 Cup Vegetable Oil (I used canola.)
1 Tablespoon vanilla
3 Cups All-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
4 Cups cored, peeled, and chopped apples

Topping:

2 Tablespoon sugar
¼ teaspoon cinnamon

Preheat oven to 325, and chop up your apples. Set apples aside.

Stir together the eggs, sugar, oil, and vanilla until ingredients are well mixed. Combine flour, baking soda, and cinnamon and stir into liquid ingredients until just evenly mixed.

Stir in apples.

Divide between 2 greased loaf pans.

Combine sugar and cinnamon for topping. Sprinkle over tops of loaves.

Bake 1 hour and 10 minutes. I like to set the timer for more like 1 hour, stick a fork in it to check for doneness. If fork comes out clean, your bread is done. If it comes out doughy, bake 10 minutes longer.

I got this recipe from a church recipe collection: Roanoke First Baptist Church Covered Dish, page 192. This recipe was from Virginia Yarbrough, and I altered it to omit pecans for our nut allergy kid.