

DOROTHY'S RECIPE FOR
APPLESAUCE RAISIN BREAD

1 large egg	2 teaspoons baking powder
1 16 oz. jar of applesauce	½ teaspoon baking soda
2 tablespoons oil	½ teaspoon cinnamon
½ cup granulated sugar	1 teaspoon nutmeg
¼ cup dark brown sugar	1 cup raisins
1 ½ cups flour	½ cup chopped walnuts
½ cup whole wheat flour	

Preheat oven to 350.

In a large bowl, beat the egg slightly.

Stir in applesauce and oil, mixing well.

Add both flours, baking powder, baking soda, cinnamon and nutmeg. Mix well.

Stir in raisins and nuts.

Pour into a Pammed 9"x 5" loaf pan.

Bake in 350 oven until crust is richly browned and a tester comes out clean (about 1 hour).

Let cool in pan for 10 minutes.

Turn out on a rack and cool completely before slicing.

Recipe makes 1 loaf.

NOTE: This moist, fragrantly spiced bread is really so terrific, it will disappear in a flash. Try to save a few slices for the next day. It makes wonderful toast.

Enjoy!