

## ***APPLE NUT BREAD***

**1/2 CUP BUTTER**

**OR VEGETABLE OIL**

**1 CUP BROWN SUGAR**

**3 EGGS**

**1 TSP. VANILLA EXTRACT**

**1/2 CUP SOUR CREAM**

**1 TSP. CINNAMON**

**2 CUP SELF-RISING FLOUR**

**1/2 CUP RAISINS (USED MIXED COLORS)**

**1 CUP CHOPPED PECANS OR WALNUTS**

**2 CUPS CHOPPED HONEYCRISP APPLES**

*Peel and chop apples. Add a little lemon juice to keep them from discoloring and set aside. Add 1/3 cup flour to a separate bowl and add raisins and pecans and toss.*

*In a third bowl, add eggs, vegetable oil and brown sugar and mix well. Blend in vanilla, sour cream and cinnamon. Add flour and mix well. Fold in the apples, nuts and raisins.*

*\*Pour into WELL greased 9x5x3 inch pan, Bundt pan or 2 small loaf pans. Bake at 400 degrees for 20 minutes. Turn temperature down to 350 and bake for 35-40 minutes.*

***OPTION: IF USING PLAIN FLOUR, SIFT FLOUR WITH 2 TSP. BAKING POWDER AND 1 TSP. SALT.***