

# Cheddar Apple Bread

*I. W. Sims*

*Local 1155 Women's Committee Cookbook, Alabama*

*2 1/2 cups flour  
3/4 cup sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
2 eggs, beaten  
3/4 cup milk  
1/3 cup margarine, melted  
2 cups (8 ounce) sharp  
cheddar cheese, shredded  
1 1/2 cups peeled apples,  
chopped  
3/4 cup nuts, chopped*

Preheat the oven to 350 degrees.

In a bowl, combine the flour, sugar, baking powder, salt and cinnamon.

In a separate bowl, combine the eggs, milk and margarine. Mix well. Add to the flour mixture. Mix well.

Stir in the cheese, apples and nuts. Spoon into a well-greased and floured 9x5-inch loaf pan.

Bake for 65 to 70 minutes or until a wooden pick inserted in the center comes out clean.

Let stand 5 minutes. Remove from pan.

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Per Serving (excluding unknown items): 4190 Calories; 215g Fat (45.5% calories from fat); 126g Protein; 453g Carbohydrate; 23g Dietary Fiber; 687mg Cholesterol; 4401mg Sodium. Exchanges: 17 Grain(Starch); 11 1/2 Lean Meat; 1 1/2 Fruit; 1/2 Non-Fat Milk; 34 1/2 Fat; 10 Other Carbohydrates.