

# Fresh Apple Bread

*Mrs W E Oney*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

## **Servings: 15**

*1/2 cup shortening*

*2 eggs*

*2 cups flour*

*1/4 teaspoon salt*

*1/2 teaspoon vanilla*

*1/2 teaspoon cinnamon*

*1 cup sugar*

*1 cup grated apple*

*1 teaspoon baking soda*

*1 1/2 tablespoons sour milk*

*1/2 cup nutmeats*

Preheat the oven to 350 degrees.

In a bowl, cream the shortening with the sugar.  
Add the eggs. Beat well. Stir in the apples.

Add the sifted dry ingredients, milk, vanilla and nuts.

Sprinkle the remaining sugar and cinnamon over the top.

Transfer the batter to a greased 9x5x3-inch pan.

Bake for one hour.

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Per Serving (excluding unknown items): 183 Calories; 8g Fat (37.5% calories from fat); 3g Protein; 26g Carbohydrate; trace Dietary Fiber; 28mg Cholesterol; 129mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1 1/2 Fat; 1 Other Carbohydrates.