

APPLESAUCE BREAD

Ingredients.

- 3 cups flour*
 - 2 teaspoons baking powder
 - 1 1/2 teaspoons baking soda
 - 1/2 teaspoon nutmeg
 - 1/2 teaspoon cloves or cinnamon
 - 3/4 cup margarine
 - 1/2 cup sugar*
 - 1/2 cup applesauce
 - 1 cup chopped nuts or raisins (optional)
- * Whole-wheat flour and brown sugar add even more nutrition and taste.

Directions.

1. Sift together 3 cups flour, 2 teaspoons baking powder, 1 1/2 teaspoons baking soda, 1/2 teaspoon nutmeg, and 1/2 teaspoon cloves or cinnamon.
2. Cream margarine and sugar. Add eggs and mix well.
3. Stir margarine mixture into the dry ingredients.
4. Stir applesauce in, then nuts, or nuts and raisins (optional).
5. Pour the batter into greased bread pans.
6. Bake at 350 degrees for 40-45 minutes.
7. Makes 3 small loaves or 2 large loaves.

This bread is delicious if refrigerated when thoroughly cooled, and then served sliced with margarine, butter, cream cheese, or any other favorite spread.