



Apple Bread

Ingredients:

2 eggs

2 cups white sugar

1/2 cup vegetable oil

2 teaspoons vanilla extract

2 cups apples, peeled and diced

2 cups all-purpose flour

1 1/2 teaspoons salt

1 teaspoon baking powder

1/2 teaspoon ground cinnamon, allspice, nutmeg, and ginger; or more to taste

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease a loaf pan.
- Beat eggs, sugar, vegetable oil, and vanilla extract in a mixing bowl; add apples.
- Mix flour, salt, baking powder, and cinnamon in a separate bowl; add to apple mixture and stir just until evenly combined into a thick batter. Pour batter into the prepared loaf pan.
- Bake in the preheated oven for 45 minutes. Cover loaf pan with aluminum foil; continue baking until a toothpick inserted into the center comes out clean, about 15 minutes more. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.