

Applesauce Spice Bread - page 2 of 2

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Ingredients:

- 3/4 cup dry applesauce reconstituted with 3/4 cup water
- 1 cup dried apples reconstituted
- 1 cup rolled oats
- 3/4 cup chopped walnuts
- 1 cup raisins

In a large bowl, combine the flours, spices, baking powder/soda, and salt. In another bowl, combine the butter and sugar until creamy. Add the applesauce, apple and eggs. Combine the two mixtures together. Stir well, then add the remainder of the ingredients and mix well again. Grease a cake pan and pour the batter into the pan. Bake it at 350° F until it springs up when slightly touched in the middle. Cool and serve.