

**APPLE PROJECTS/Applesauce Bread.****APPLESAUCE BREAD**

- 3 cups flour\***
- 2 teaspoons baking powder**
- 1 1/2 teaspoons baking soda**
- 1/2 teaspoon nutmeg**
- 1/2 teaspoon cloves/cinnamon**
- 3/4 cup margarine**
- 1/2 cup sugar\***
- 1/2 cup applesauce**
- 1 cup chopped nuts or raisons (optional)**

**Directions:**

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

**\* Whole-wheat flour and brown sugar add even more nutrition and taste.**

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