



Fresh Apple Spice Bread

WGHS Member Anita shared this recipe at our Herbal Workshop at the Missouri Botanical Garden in September 2015.

2 c flour	½ c butter
2 t baking powder	1¼ c sugar
1 t salt	2 eggs
½ t cinnamon	2 Granny Smith apples, peeled, cored, chopped
¼ t nutmeg	¾ c chopped walnuts, pecans or raisins
¼ t clove	

Preheat oven to 350.

Generously grease bottom of 9x5 loaf pan.

Sift together flour, baking powder, salt, and spices.

Cream the butter and gradually add the sugar, beating until light and fluffy.

Beat in eggs one at a time.

Slowly mix in flour mixture.

Stir in apples and nuts (or raisins).

Pour into prepared pan and bake at 350 for 50-60 minutes or until bread is nicely browned and springs back when lightly touched in the center.

Cool 10-15 minutes in the pan before removing.

Cool completely on a rack before slicing.

