

Apple Bread

1 cup oil
3 eggs
2 cups sugar
1 tsp vanilla
3 cups flour
1 tsp salt
1 tsp baking soda
1 tsp cinnamon
3 cups diced apples
1 cup chopped nuts
¾ cup raisins (optional)

Preheat oven to 300 degrees. Mix the first 4 ingredients. Stir together the dry ingredients. Add to the first mixture along with the apples, nuts and raisins. This makes a very stiff batter. Grease and flour two 9 by 5 inch loaf pans. Divide batter between the two pans. Bake at 300 degrees for 1 ½ hours or until a toothpick inserted in the center of the bread comes out clean. Cool in pans for 10 minutes before removing the bread to wire rack for complete cooling. This bread freezes well.