Maggie Turk

Intermediate

Grain

Shelby County

Cranberry Apple Nut Bread

3 large eggs
3 cups all-purpose flour
3 cups diced Granny Smith apples
1 teaspoon vanilla
1 ¾ cup sugar
1 cups walnuts, chopped
¾ cup vegetable oil
1 teaspoon baking soda
1 ½ cups cranberries
½ cup milk
1 teaspoon salt
½ teaspoon cinnamon

Mix liquids together in one bowl and dry ingredients in another. Gradually add dry combination to liquid until mixed, and beat on low speed for 3 minutes. Stir in apples and nuts. Last, fold in cranberries. Spoon into 3 sprayed loaf pans to about ½ full. Bake at 350^{0} for about 1 hour, or until browned, and bread pops back when touched. Spoon Glaze over top, if desired.

Glaze:
1 cup powdered sugar 2 tablespoon lemon juice

Recipe from
Fresh from the Farmers Market Recipe Hall of Fame Cookbook

Serving Size: 24 Servings
Prep Time: 40 minutes
Total Time: 1 hour and 40 minutes
Cost Per Serving: $.44 cents
Nutritional Value: 168 calories, 11 grams fat, 2 grams protein, 17 grams sugar 8.4% calorie needs Daily recommended