



COLD HOLLOW CIDER MILL

APPLE BREAD

Ingredients:	3 cups All Purpose Flour	1 cup oil
	1 ½ tsp. cinnamon	1 tbsp. vanilla
	1 tsp. baking soda	2 cups McIntosh Apples (peeled & diced)
	1 tsp salt	½ cup chopped Mapled Walnuts
	¼ tsp. baking powder	
	3 eggs	
	2 cups Maple Sugar Granules	

Directions: Mix flour, cinnamon, soda, salt and baking powder together.

Beat eggs and add sugar and oil. Then add vanilla and dry ingredients.

Stir in apples. Mix [Mapled Walnuts](#) in a tsp of flour and other ingredients.

Pour mixture into greased loaf pan. Bake at 350 degrees for 1 hour.