

# Apple Bread

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3 cups all-purpose flour  
1 teaspoon ground cinnamon  
1 teaspoon baking soda  
1 teaspoon salt  
3 large eggs  
1 cup vegetable oil  
2 cups granulated sugar  
1 teaspoon vanilla extract  
3 cups diced apples  
1 cup chopped walnuts (optional)

Preheat oven to 325. Grease two 9 x 5 x 3-inch loaf pans; set aside.

In medium bowl combine flour, cinnamon, baking soda and salt; set aside.

In mixing bowl, beat the eggs, oil, sugar and vanilla together, mixing well. Stir in flour mixture until just mixed. Fold in apples and walnuts and spoon into prepared loaf pans.

Bake for 1 hour and 15 minutes or until tested done when wooden pick inserted in center of loaf comes out clean. Cool 10 minutes in the pans before removing to cool on wire racks. Wrap tightly to store.

Makes 2 loaves.