

APPLE BREAD

1/2 cup butter (1 stick), softened

1/2 cup sugar

1/2 cup brown sugar

2 eggs

2 teaspoons vanilla

1-1/2 cups flour

1-1/2 teaspoon baking powder

2 teaspoons cinnamon

1/2 cup milk

2 cups, peeled, cored, and chopped apples

Preheat the oven to 350 degrees F. Grease or spray large loaf pan or mini loaf pans.

Cream together the butter and sugars.

Beat in the eggs, one at a time.

Add vanilla.

Add the dry ingredients together in a smaller bowl and then add to the mixture alternating with the milk until blended.

Fold in the apples and spread the batter in loaf pan(s).

Bake for 50 to 40 minutes for a large loaf or about 40 to 45 minutes for the mini loaves.

