



# Cinnamon Apple Bread

## **Ingredients:**

½ cup butter

1 cup sugar

2 Eggs

2 Cups flour

2 apples– peeled, cored, & chopped

½ tsp salt

1 tsp cinnamon

½ tsp ground cloves

1 tsp baking soda

## **Directions:**

Preheat oven to 350 degrees. Lightly grease an 8X4 inch loaf pan or 2 mini loaf pans.

In a bowl, mix the butter and sugar until smooth and creamy. Beat in the eggs.

In a separate bowl, sift together the flour, baking soda, salt, cinnamon, and cloves. Mix into the butter mixture until moistened. Fold in the apples. Transfer to the prepared loaf pan.

Bake 1 hour in the preheated oven (35 minutes for mini loaf pans), until a toothpick inserted in the center comes out clean. Cool in the pan for 15 min before removing to a wire rack to cool completely.