

Raw Apple Bread

- ½ cup butter
- 1 cup granulated sugar
- 2 eggs
- 2 cups all purpose flour
- ½ tsp. salt
- ½ tsp. baking soda
- 1 tsp. double-acting baking powder
- 2 tblsp. buttermilk or soured milk
- 1 cup coarsely chopped, unpeeled apples
- ½ cup coarsely chopped walnuts or pecans
- 1 tsp. vanilla extract or grated lemon peel

Cream the butter, add the sugar slowly and continue to beat until light and lemon colored. Beat in the eggs. Sift the flour with the salt, baking soda, and baking powder. Add to the creamed mixture alternately with the milk, beginning and ending with the dry ingredients. Stir in the apples, nuts and vanilla or lemon rind.

Butter a 9 or 10 x5x3-inch loaf tin. Spoon the batter into tin and bake in a preheated 350 oven for 50-60 minutes, until the loaf pulls away slightly from the sides of the tin or until a straw or cake tester inserted in the loaf comes out clean. Cool in the pan for about 5 minutes, then loosen from the pan and turn out on rack to cool completely before slicing.

Variation: sprinkle 1 tblsp chopped nuts mixed with cinnamon and sugar on top of the batter before baking.