



Rich and Moist Apple Bread

- 1 Cup Apple Sauce
- 1 Granny Smith Apple (Peeled and Diced)
- ½ cup mayonnaise or dressing
- 1 egg room temperature
- 1 ½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ tsp Grated Nutmeg
- ½ tsp Ground Allspice
- 1 tsp Ground Cinnamon
- ¾ cup sugar
- ½ cup pecans chopped

Instructions

1. Preheat the oven to 350°F. (325 convection)
In a medium bowl, mix Apple Sauce, mayonnaise, and egg. In a separate large bowl combine flour, sugar, baking soda, salt, and Spices.
2. Add the flour mixture to wet mixture and stir just until combined. Note: The mixture will be very thick, **do not over mix.**
3. Stir in the Diced apple and pecans, then Pour into a greased loaf pan. Bake for 60-70 minutes or until a toothpick comes out clean.
4. Remove from the pan and place on a wire rack to cool completely before slicing.