

Christmas Apple and Cinnamon Loaf

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This recipe is a must-try for your holiday season - the fruits, spice, and warmth of this cake can't be beat.

Ingredients:

2 ½ cups flour
1 cup of sugar
1 teaspoon cinnamon
1 teaspoon baking soda
¼ teaspoon salt
½ cup butter, melted
1 egg, beaten
½ cup milk
1 teaspoon vanilla
1 cup peeled, chopped apples
½ cup raisins
½ cup chopped pecans (optional)

Directions:

- 1) Preheat oven to 350°F. Lightly grease a loaf pan.
- 2) Combine flour, sugar, cinnamon, baking soda, and salt in a large bowl; whisk well. Add butter, egg, milk, and vanilla; stir to mix. Fold in apples and raisins. Pour into prepared loaf pan and sprinkle top with pecans.
- 3) Bake 45 minutes, until a toothpick inserted in the middle comes out clean. Cool 10 minutes before removing from pan; cool completely on a wire rack.