

Apple Bread



Servings: 12

Serving Size: ½ CUT

Cooking temp: Conv.: 275 F Standard: 325 F

Ingredients:

4 OZW Margarine Print ZTF

7 ½ OZW Granulated Sugar

3 OZW Eggs Whole FRZ Thawed

12 OZW All Purpose Flour

1 TSP Baking Powder

½ TSP Salt

1 TSP Imit Vanilla Extract

1 TSP Cider Vinegar

¼ C Whole Milk

14 OZW Apples Baking Peeled and Chopped

Topping:

¾ OZW All Purpose Flour

1 OZW Granulated Sugar

½ TSP Cinnamon Ground

½ OZW Margarine Print ZTF Melted

Instructions:

Cream margarine and sugar, add eggs and beat well. Sift remaining dry ingredients and add to egg mixture, beat until just blended. Do not overbeat. Add vanilla, vinegar, milk, and apples, folding to incorporate evenly. Pour 2 LB + 3 OZ Batter into each greases floured loaf pans. Prepare topping, combining all ingredients, sprinkle evenly over panned product. Bake in standard oven at 325 F 1 hour for bread, 20-30 minutes for muffins. Cool loaves before slicing each into 12 ¾” slices. Wrap individually for serving. Offer maple butter as a condiment.

Recipe provided by *Aramark*