



NICHOLS LIVERPOOL

Sheilas Apple Bread

3 eggs slightly beaten
2 cups sugar
1 cup vegetable oil
1 tsp vanilla
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
4 cups chopped pared, cored apples (3 to 4 apples)
1 cup chopped pecans

Topping

2 tablespoons sugar
1/2 teaspoon ground cinnamon

1. Preheat oven to 325 degrees. Grease and flour two 8 1/2 x 5 1/2 x 2 1/2 inch loaf pans.
2. Stir together the eggs, sugar, oil and vanilla in a medium-size bowl until ingredients are well mixed.
3. Combine flour, baking soda and cinnamon on piece of wax paper. Stir into liquid ingredients just until evenly mixed. Stir in apples & pecan. Divide between 2 loaf pans.
4. Prepare topping: Combine sugar and cinnamon in small cup. Sprinkle over tops of loaves.
5. Bake in preheated 325 degree oven for 1 hour & 10 minutes or until wooden pick inserted in center comes out clean. Let bread cool in pan on wire rack for 10 minutes. Run a thin knife around the edges of the pans.
Bread is even better the second day. Wrap them lightly in plastic wrap or aluminum foil and store at room temperature.