



## FROM BRIAR CREEK KITCHEN

### Spiced Applesauce Loaf

2 cups flour	1/4 cup vegetable oil
1 1/2 cups sugar	1 1/2 cups applesauce
1 tsp baking soda	2 eggs
1/2 tsp baking powder	3 Tbsp milk
1 tsp ground cinnamon	
1/2 tsp nutmeg	
1/2 tsp allspice	

Preheat oven to 350, lightly grease a 9 x 5 loaf pan.

In large bowl combine applesauce, sugar, oil eggs and milk; beat well.

Stir in flour baking soda, baking powder cinnamon, nutmeg, and allspice.

Stir dry ingredients into the wet, Stir until smooth.

Pour into baking pan. Bake in preheated oven 60 minutes

or until toothpick comes out clean. \*You might need to cover the top of baking pan with tin foil during the last 10-15 minutes

to prevent over browning.