

# Applesauce-Walnut Bread

Prep Time: 15 minutes + cooking time

## Applesauce-Walnut Bread Recipe:

2 cups applesauce  
1/2 cup apple juice  
1/2 cup maple syrup  
1/4 cup safflower oil  
1 Tbsp vanilla  
1 cup unbleached flour  
1 cup whole wheat flour  
4 tsp baking powder  
1 tsp cinnamon  
1/4 tsp salt  
1/2 cup chopped walnuts

## Instructions:

Lightly grease a 9x5x3-inch loaf pan and set aside. In a large bowl, combine the applesauce, apple juice, maple syrup, oil, and vanilla, and whisk well to combine. In another bowl, sift together both types of flour, baking powder, cinnamon, and salt. Add the dry ingredients to the wet ingredients and stir well to combine. Fold in the chopped walnuts. Pour the batter into the prepared loaf pan. Bake at 350 degrees for 55-60 minutes or until golden brown and an inserted toothpick comes out clean. Place the loaf pan on a rack and allow to cool for 15 minutes. Remove the loaf of bread from the pan and allow to cool completely on a rack before slicing.

## Variations:

Overcook a bit if you like the chewy, crispy edges!

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