

## Nancy's Apple Bread

Bread Mixture includes:

- 1 cup butter or margarine, softened
- 1 cup sugar
- 1 teaspoon baking soda
- 1 Tablespoon lemon juice (the True Lemon packets work great for this!)
- 2 eggs
- 2 teaspoons vanilla
- 2 cups flour
- 1/4 teaspoon salt
- 1 1/2 cups apples - peeled, cored, sliced, chopped (I like to use closer to 2 cups)

Crumb Mixture includes:

- 1 teaspoon cinnamon
- 2 tablespoons sugar
- 2 tablespoons flour
- 2 tablespoons cold butter or margarine

Preheat oven to 350'. Cream butter and sugar in a large bowl. In a small sauce cup, dissolve baking powder in lemon juice. Add baking soda mixture, eggs, and vanilla to butter mixture. Beat to combine.

Add flour, salt, and mix to combine, careful not to over mix.

Peel, core, slice and chop apples, then fold into creamy mixture.

In a separate bowl, combine crumb ingredients, cutting in the butter to make a coarse mixture.

Spoon half of the mixture into a greased loaf pan, sprinkle with 1/2 of the crumb mixture, top with remaining batter and the last 1/2 of the crumb mixture. Press crumbs gently into the top of the batter. Bake for 1 hour, and up to 1 hour 15 min. or until a cake tester inserted into the middle comes out clean.

Cool slightly in pan and remove to to a cooling rack.

Yield 16 slices - Approx. 239 calories and 14g fat per slice.