

# BAKERS NEEDED

## DESPERATELY!

**We need any baked goods for the AppleFest which is October 19, 2013. If you don't know what to make the following is a wonderful recipe:**

*Each year one of our best money makers is apple bread. Please, please bake for us. You can bake ahead and freeze the loaves. Just call Ebbie Unsworth at 390-7443 for the pans. The recipe is as follows:*

### Yankee Magazine's Apple Bread

Apples (Granny Smith)  
4 cups peeled, cored, and diced  
1 cup white sugar  
3 cups flour  
2 teaspoons baking soda  
½ teaspoon salt  
¼ teaspoon allspice or ground cloves  
¼ teaspoon ground nutmeg  
¾ teaspoon ground cinnamon  
½ cup vegetable oil  
2 teaspoons vanilla extract  
2 eggs beaten

(hint: Make sure your baking soda is new and let the apples and sugar marinate to bring out the juices.)

*\*Preheat oven to 325 degrees F.\**

Grease 3 standard disposable 8 inch by 4 inch loaf pans.  
In a medium-size bowl, stir together the apples and sugar.

**Let them stand for 1 hour, stirring often.**

In a large mixing bowl, sift together the flour, baking soda, salt and spices.

Add the apple mixture and stir well.

Then add the oil, vanilla and eggs and mix well.

Divide the batter between the 3 pans. Bake for 1 hour.

For the AppleFest 2013: Please leave the loaves in the pans, wrap them, and bring them to the Gandy Farmstead on Saturday, October 19, 2013.