Calling All Members: AppleFest

If you can't help on the day of the AppleFest, we really could use your baking skills. Please help us out by volunteering to bake the following recipe. Our community loves home-baked goods and this recipe is not only a crowd pleaser but also a wonderful contribution to our historical preservation society. (We will be happy to supply the loaf pans. They will be available at our September \P^{th} membership meeting.)

Yankee Magazine's Apple Bread

Yield: 2 loaves (24 slices)

4 cups peeled, cored, and diced apples (any variety)

1/4 teaspoon ground all spice or ground cloves

1 cup white sugar

1/4 teaspoon ground nutmeg

3 cups flour

3/4 teaspoon ground cinnamon

2 teaspoons baking soda

½ cup vegetable oil

½ teaspoon salt

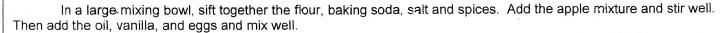
2 teaspoons vanilla extract

2 eggs, beaten

Preheat oven to 325 degrees F.

Grease times standard disposable 8-inch by 4-inch loaf pans

In a medium-size bowl, stir together the apples and sugar.



Divide the batter between the three pans. Bake for 1 hour. Cool on a wire rack for about 10 minutes before turning out of the pans to continue cooling. To serve, slice one inch thick.

Please leave in loaf pans (unsliced) when delivering to the Gandy House on either October 4th from 9-12 a.m. or Oct. 5 from 8:30 to 11:00 a.m. Thank you!

