

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 ~~9~~⁹th membership meeting.)

Yankee Magazine's Apple Bread

Yield: ~~2~~² loaves (~~24~~²⁴ slices)

4 cups peeled, cored, and diced apples (any variety)	¼ teaspoon ground allspice or ground cloves
1 cup white sugar	¼ teaspoon ground nutmeg
3 cups flour	¾ 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 ~~three~~^{two} standard disposable 8-inch by 4-inch loaf pans

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

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 ~~three~~^{two} 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 ~~4~~⁴th from 9-12 a.m. or Oct. ~~5~~⁵th from 8:30 to 11:00 a.m. Thank you!

