NUMBER OF SERVINGS: 32

MEAL PATTERN CONTRIBUTION: 2 oz eq Grain

SERVING SIZE: 1 Piece

**APPLE MAPLE BREAD**

**breakfast entrée**

**Ingredients and Instructions**

**Flour, All Purpose 1 Pound 2 ounces**

**Flour, Whole Wheat 1 Pound 6 ounces**

**Sugar, Granulated 2 Pounds 3 Ounces**

**Cinnamon, Ground 2 Tbsp ¾ tsp**

**Salt 1 Tbsp ¾ tsp**

**Baking Soda 1 Tbsp 1 ¼ tsp**

**Oil, Canola 3 ¼ Cups**

**Eggs, Large 5 each**

**Maple Extract 1 Tbsp**

**Apples, chopped 1 Pound 4 oucnes**

**Water 1 ¼ Cup**

**1. Using a mixer; place the eggs, oil, water, maple extract and sugar into the bowl and use a paddle attachment to mix until combined.**

**2. Add the flour, cinnamon, salt and baking soda. Mix until just combined, scrape the bowl and mix again for 30 seconds.**

**3. Gently mix the chopped apples into the batter.**

**4. If using an 8 ½ inch long loaf pan, portion approx. 3 ¼ cups of batter into greased pans and bake for 45 minutes, turning halfway through, at 300ᵒF**

**Each loaf will give you 8 portions.**