

# **APPLE MAPLE BREAD**

Breakfast Entrée

SERVING SIZE: 1 Piece

NUMBER OF SERVINGS: 32

MEAL PATTERN CONTRIBUTION: 2 oz eq Grain

## Ingredients and Instructions

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Flour, All Purpose	1 Pound 2 ounces
Flour, Whole Wheat	1 Pound 6 ounces
Sugar, Granulated	2 Pounds 3 Ounces
Cinnamon, Ground	2 Tbsp $\frac{3}{4}$ tsp
Salt	1 Tbsp $\frac{3}{4}$ tsp
Baking Soda	1 Tbsp 1 $\frac{1}{4}$ tsp
Oil, Canola	3 $\frac{1}{4}$ Cups
Eggs, Large	5 each
Maple Extract	1 Tbsp
Apples, chopped	1 Pound 4 Ounces
Water	1 $\frac{1}{4}$ 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  $\frac{1}{2}$  inch long loaf pan, portion approx. 3  $\frac{1}{4}$  cups of batter into greased pans and bake for 45 minutes, turning halfway through, at 300°F

Each loaf will give you 8 portions.