

Apple Butter Bread

An apple cinnamon treat!

Submitted by: Michelle K

Ingredients:

2 cups self rising flour

1 cup sugar

2 teaspoons ground cinnamon

2 eggs

1 cup butter, melted

¾ cup apple butter (may substituted apple sauce)

2 tablespoons milk

1 teaspoon **Goodman's Vanilla**

½ teaspoon **Goodman's Almond**

½ teaspoon **Goodman's Cinnamon**

¾ cup chopped nuts

½ cup golden raisins (optional)

Quantity: 5 x 9 inch loaf pan, 1 loaf

Preparation:

Preheat oven to 350 degrees. Grease and flour a 5 x 9 inch loaf pan. Mix flour, sugar and ground cinnamon in a large bowl. In a medium bowl, beat eggs, butter, apple butter, milk and **Goodman's flavorings** until well blended. Stir in nuts and raisins, if desired. Combine dry and liquid ingredients together, stirring just until dry ingredients are moistened. Spoon mixture into prepared pan. Bake 1 hour and 10 minutes, or until a tootpick inserted in center comes out clean. Cool 15 minutes before removing from pan. Serve warm, or cool completely, wrap and refrigerate. Freezes well.