



## Spiced Apple Bread

### Ingredients:

- 2 2/3 cups flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 2 cups granulated sugar
- 1 cup Sandy Oaks Extra Virgin Olive Oil
- 4 eggs, beaten
- 2 teaspoons vanilla
- 4 cups coarsely chopped apples
- 1 cup chopped pecans
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Combine in a small bowl and set aside:

- 1 tablespoon sugar
- 1 tablespoon light brown sugar
- 1/4 teaspoon cinnamon

### Preparation:

Preheat oven to 325 degrees.

In a bowl, combine flour, baking soda, salt, and spices. In a mixing bowl, combine sugar and oil. Beat in eggs and vanilla, then stir in chopped apples, and pecans. Add the dry ingredients and mix until well blended. Butter 2 9x5-inch loaf pans and line bottoms with parchment paper. Butter the paper. Pour batter into pans, smoothing the top with a spatula or spoon. Sprinkle loaves with the cinnamon sugar mixture. Bake 60–75 minutes until a wooden skewer inserted in center comes out clean.

Cool for 10 minutes; turn out onto a rack. Let cool before slicing.