

Applesauce Bread

By: Dottie Baltz

Makes 16 Servings

- ~ 1 cup all-purpose flour
- ~ 1 cup wheat flour
- ~ 1/2 cup white sugar
- ~ 1 teaspoon cinnamon
- ~ 1 teaspoon baking soda
- ~ 1/2 teaspoon salt
- ~ 1/2 teaspoon baking powder
- ~ 1/4 teaspoon nutmeg
- ~ 2 egg whites
- ~ 1 egg
- ~ 1-1/4 cup apple sauce (no sugar added)
- ~ 1/4 cup canola oil
- ~ 3 tablespoon fat free milk

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- ~ 1/4 cup brown sugar (save for topping)
 - ~ 1/2 teaspoon cinnamon (save for topping)

Combine first 8 dry ingredients. Whisk together the wet ingredients in a separate bowl. Stir wet ingredients into dry ingredients.

Fill a bread pan that has been coated with non-stick cooking spray.

Combine brown sugar and 1/2 teaspoon cinnamon and sprinkle on top of the bread mixture.

Bake at 350 degrees for 50-60 minutes.

Cool 10 minutes before trying to remove from pan. Cool completely on wire rack before cutting.