



APPLE NUT BREAD

- 1/2 Cup Butter
- 1 Cup Sugar
- 2 Eggs
- 1 Teaspoon Vanilla
- 1 1/2 Tablespoons Sour Cream
- 2 Cups Sifted Flour
- 1 Teaspoon Baking Powder
- 1 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1 Cup Chopped Nuts
- 1 Cup Chopped Apples

DIRECTIONS

1. Cut butter into sugar.
2. Add eggs, one at a time, mixing well after each addition.
3. Blend in vanilla and sour cream.
4. Sift together dry ingredients.
5. Add nuts.
6. Combine with first mixture.
7. Stir in apples.
8. Pour into a greased loaf pan.
9. Bake in a 325 degree oven for 1 hour.