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APPLE CHEESE BREAD

- 4 Cups Sifted Flour
- 3 Teaspoons Baking Powder
- 1 Teaspoon Baking Soda
- 2 Teaspoons Salt
- 1 Cup Butter, Softened
- 1 1/2 Cups Sugar
- 4 Eggs
- 2 Large Tart Apples, Pared, Scored, and Shredded
- 1 Cup Shredded Cheddar Cheese

DIRECTIONS

1. Sift flour, baking powder, baking soda and salt onto waxed paper.
2. Beat butter, sugar and eggs in a large bowl until fluffy.
3. Stir in shredded apples, then dry ingredients.
4. Stir in cheese.
5. Divide evenly into two well greased loaf pans.
6. Bake in a 350 degree oven for 50 minutes.
7. Cool 5 minutes in the pan, then on wire racks.