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Breakfast Apple Bread

- 2 Cups Flour
- 1 Tsp Salt
- 2 Tbsp Brown sugar
- 3/4 Cup Milk
- 1 Tbsp Cinnamon
- 2 Tbsp Melted butter
- 3 Apples, peeled and cored
- 4 Tsp Baking powder
- 4 Tbsp Shortening
- 2 Cup Chopped Raisins
- 1 Egg, Well beaten
- 2 Tbsp Brown sugar

- 1) Preheat oven to 400 degrees.
- 2) Sift flour, measure, and sift with baking powder, salt, and sugar.
- 3) Cut in shortening and add raisins.
- 4) Add sufficient milk to which egg has been added to make a stiff dough.
- 5) Mix thoroughly.
- 6) Pour into well-oiled 9x13 baking pan.
- 7) Brush dough with melted butter.
- 8) Quarter apples and cut into thin slices.
- 9) Arrange in rows on the top of the dough, allowing edges to overlap.
- 10) Brush apples with more melted butter and sprinkle with cinnamon and brown sugar which have been mixed together.
- 11) Bake 20 minutes or until apples are tender.

Yield: 9 Servings