

APPLESAUCE RAISIN BREAD

oven 350—loaf pan, greased

1-1½ cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
½ cup brown sugar
1 cup raisins
1 cup rolled oats (quick or
old-fashioned, uncooked)

2 eggs, beaten
⅓ cup vegetable oil
1 cup applesauce

Mix all dry ingredients together in a large bowl.
Combine eggs, oil and applesauce together in a cup.
Mix with dry ingredients by hand until all is moistened. Do not beat.
Pour into pan .
Bake about 60 minutes or until done.
Remove from pan immediately: cool on rack.
Store wrapped for one day before slicing.