

AUTUMN APPLE BREAD

oven—350, loaf pan,
greased and floured

1\4 cup margarine, softened.
2\3 cup sugar
2 eggs, well beaten

2 cup flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt

2 cup coarsely grated raw apples
1 tablespoon grated lemon peel
2\3 cup chopped walnuts

Cream margarine and sugar until light and fluffy; beat in eggs.

Mix dry ingredients together.

Add alternately with apples to batter. Stir in lemon peel and walnuts. Batter will be stiff.

Bake 50 to 60 minutes.
Do not slice until cold.