

Applesauce Loaf

Dry ingredients:

3 c. flour

2 c. sugar

2 tsp. cinnamon

½ tsp. ground cloves



Mix dry ingredients in a bowl until well combined.

In a large, heavy pot mix:

2 c. applesauce

2 sticks (1 c.) of margarine

Heat mixture until butter melts and mixture bubbles. Add 2 tsp. of baking soda to hot applesauce. (Mixture will expand so make sure pot chosen has lots of extra room). Add immediately to dry ingredients just stirring until combined. Pour mixture into two, greased and floured loaf pans. Bake at 350°F for 44-55 minutes or until a toothpick inserted in middle comes out clean.