

Nutty Applesauce Bread

2 cups Homemade **Crisco**[®] Quick Bread Mix
(provided)

1/2 cup sugar

1/2 teaspoon baking soda

1/2 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1 cup finely chopped nuts

1 egg

1 cup unsweetened applesauce

Cream cheese

- Preheat oven to 350°F.
- Combine **Crisco** Mix, sugar, baking soda, cinnamon, nutmeg, and nuts in a large bowl. Beat egg with a fork; stir in applesauce. Add to bowl and stir only until dry ingredients are moistened.
- Turn batter into a greased 9 x 5 x 3-inch loaf pan.
- Bake at 350°F for 45 to 50 minutes or until golden brown. Cool for 10 minutes in pan on a rack. Remove from pan and cool slightly on a rack before slicing. Serve with cream cheese.

(Makes one loaf bread.)