

## Applesauce Bread

Rosz Bissett

Prep Time: 1 hour and 30  
minutes

Makes 1 serving.

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<b>1/4 cup margarine softened</b>	<b>2 cups flour</b>
<b>1 cup firmly packed light brown sugar</b>	<b>1 cup applesauce</b>
<b>1 teaspoon ground cinnamon</b>	<b>1 teaspoon baking soda</b>
<b>1/2 teaspoon ground cloves</b>	<b>1 cup seedless raisins (optional)</b>
<b>1/4 teaspoon ground nutmeg</b>	<b>1 cup chocolate chips (optional)</b>

Cream margarine. Add brown sugar, cinnamon, cloves and nutmeg. Beat until well blended. Stir in flour, applesauce and baking soda: beat well. Add raisins, chocolate chips and pour in to lightly greased 8 ½ x 4 ½ x 2 ½ inch Loaf pan.

Bake in moderate oven (350) about 1 hour and 10 minutes, or until done. Let stand in pan 10 minutes before removing: place on wire rack to cool.