

Amazing Apple Bread



Who needs banana bread when you have apples, raisins marinated in Grand Marnier and walnuts

Makes 2 loaves

2 1/2c all~ purpose flour	1/2t salt	3T Grand Marnier	1t vanilla
1/2c whole wheat flour	2 1/2c apples, peeled, cored, diced	1/2c applesauce	1c walnuts, chopped
1t baking soda		1c sugar	1/2c sugar
	2t apple pie spice	1c brown sugar	
1/2t baking powder	1c raisins	2 eggs, beaten	2T cinnamon

Preheat oven to 350. In medium bowl, mix together all~purpose flour, whole wheat flour, baking soda, baking powder and salt. Set aside.

In small bowl, toss apples with apple pie spice. Let sit at least 20 minutes before using. In another bowl, mix together raisins and Grand Marnier and let sit 20 minutes before using.

In large mixing bowl of heavy duty mixer, mix applesauce, sugar and brown sugar. Add eggs and vanilla and mix well. Add apples, raisins and the Grand Marnier from the raisins. Mix well.

Mix in flour and then walnuts. Dough will be very dense. Divide mixture between 2 8" x 4" bread pans sprayed with non~stick cooking spray. Mix together sugar and cinnamon and sprinkle over top of dough.

Bake 40~45 minutes or until bread springs back when lightly touched in the middle. Remove from oven, cool on wire racks for 20 minutes and remove from pan.

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