

Pumpkin Apple Bread

Wet Ingredients:

¾ c Corn or Vegetable oil
2 ¼ c sugar
4 eggs
1 can of Pumpkin

Dry Ingredients:

3.5 c white flour
2 t baking soda
¾ t salt
1.5 t Cinnamon
1 t nutmeg
1 t cloves
¼ t allspice

Folded-in Ingredients:

2 c skinned and finely chopped Granny Smith apples

The Topping:

1 T flour
5 t brown sugar (white sugar can be used)
1 t cinnamon
1 t melted butter

Mix the oil, sugar and eggs together in a large mixing bowl, making sure they are substantially mixed. Next stir in the can of pumpkin. Now sift the dry ingredients together, and into the wet ingredients.

Fold in the chopped apples.

Spray Pam on 2 bread loaf pans and add the batter.

Mixing and adding the Topping: Melt a teaspoon of butter in small bowl. Add the sugar and the flour and then mix together. Now mix in the cinnamon, making sure it's evenly mixed.

Sprinkle this mixture on top of the batters, not worrying if the sugar is too thick or touches the edges. As long as there aren't clumps of butter, this topping can't be too thick.

Baking: Bake at 325 degrees for approximately an hour, maybe slightly more, or until a knife comes out clean.