

Applesauce Bread

written by The Recipe Exchange | August 30, 2017

Ingredients

1/2 cup melted coconut oil
1 1/4 cup unsweetened applesauce
1/4 cup milk
2 eggs
1 cup granulated sugar
2 cups flour
1/2 cup rolled oats
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/4 teaspoon salt
1/4 teaspoon nutmeg
1/4 teaspoon allspice
1/2 cup Diamond of California Chopped Walnuts or Chopped Pecans

Topping:

6 tablespoons brown sugar
6 tablespoons Diamond of California Chopped Walnuts or Chopped Pecans
3/4 teaspoon cinnamon

Directions

Preheat oven to 350 degrees. Grease a 9×5-inch loaf pan. Set aside.

In a large bowl or measuring cup, whisk together the coconut oil, applesauce, milk, eggs and granulated sugar.

In a large bowl, whisk together the flour, oats, baking powder, baking soda and spices. Add the wet ingredients and the chopped walnuts or pecans and stir to combine. Pour the batter into the prepared loaf pan.

In a small bowl, stir together the topping ingredients until well combined. Sprinkle evenly over the bread batter.

Bake for 50-60 minutes, or until a toothpick inserted into the center of the loaf comes out clean. Allow to cool for 10-15 minutes in the pan before removing and allowing to cool completely on a wire rack.

Wrap tightly in foil and store at room temperature for up to 3 days.