

# Spiced Applesauce Bread

written by The Recipe Exchange | August 30, 2017

## **Ingredients**

1 1/4 cups applesauce  
1 cup white sugar  
1/2 cup vegetable oil  
2 eggs  
3 tablespoons milk  
2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground allspice  
1/4 teaspoon salt  
1/2 cup chopped pecans

## **Directions**

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9×5 inch loaf pan.

In a large bowl, combine the applesauce, sugar, oil, eggs and milk; beat well. Sift in the flour, baking soda, baking powder, cinnamon, nutmeg, allspice and salt; stir until smooth. Fold in the pecans. Pour batter into prepared loaf pan.

Bake in preheated oven for 60 minutes, or until a toothpick inserted into center of the loaf comes out clean.