

Apple-Cherry Pie Loaves

Gifts from the Kitchen | December 2006/January 2007



Make six stir-together loaves in less than 30 minutes. You can wrap and freeze them for up to one month. Present loaves as gifts in pretty paper loaf pans that you can make.

- 3 CUPS ALL-PURPOSE FLOUR
- 2 TSP. BAKING POWDER
- 2 TSP. APPLE PIE SPICE OR GROUND CINNAMON
- 1 TSP. SALT
- 1/2 TSP. BAKING SODA
- 2 EGGS
- 1 1/3 CUPS PACKED BROWN SUGAR
- 1 1/3 CUPS APPLESAUCE
- 1/2 CUP COOKING OIL
- 1 CUP CHOPPED DRIED TART RED CHERRIES
- 1 RECIPE *STREUSEL TOPPING*

Grease the bottom and halfway up the sides of six 5³/₄×3×2-inch aluminum foil or metal loaf pans; set aside.

In a large bowl combine flour, baking powder, pie spice, salt, and baking soda. Make a well in center; set aside. In a medium bowl beat eggs slightly with a whisk; whisk in brown sugar, applesauce, and cooking oil. Add egg mixture to flour mixture. Stir until just moistened (batter will be lumpy). Fold in the dried cherries.

Spoon the batter into prepared pans and spread evenly. Sprinkle *Streusel Topping* generously over batter. Bake in a 350° oven about 35 minutes or until a toothpick inserted near centers comes out clean.

Cool in pans on a wire rack. Or, if removing from pans, cool in pans 10 minutes; remove from pans and cool completely. Makes 6 loaves (8 servings each).

STREUSEL TOPPING: In a medium bowl combine 1/2 cup all-purpose flour and 1/4 cup packed brown sugar. Using a pastry blender, cut in 1/4 cup butter until mixture resembles coarse crumbs. Stir in 1/4 cup chopped pecans and 1/4 cup snipped dried apples.