

# Anita's Amazing Apple Bread

A Recipe from Anita a cook for the Alpha Chi Omega House at DePauw University posted and modified by realcoake.com

**Servings:** 20 slices

**Cook Time:** 60 minutes (plus cooling time)

## Ingredients:

- 1/2 cup light sour cream
- 2 cups granulated sugar
- 3/4 cup applesauce
- 3 eggs
- 1 teaspoon cinnamon
- 2 teaspoons vanilla
- 1 teaspoon salt
- 1/2 teaspoon nutmeg
- 2 cups shredded apples
- 3 cups white whole wheat flour
- 1 teaspoon baking soda

## For the Topping

- 2 tablespoons butter, melted
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 cup toasted oat bran

## Directions:

1. Preheat oven to 350 degrees.
2. Grease and flour 2 loaf pans.
3. In a large bowl, mix sour cream, sugar, applesauce, eggs, spices and apples.
4. In a separate bowl, combine the flour and the baking soda.
5. Add dry ingredients to the wet mixture and stir just until moist.
6. Divide evenly between the two pans.
7. Sprinkle with the sugar/oat mixture.
8. Bake 50-60 minutes or until a toothpick comes out clean.

