## **Carols Apple Bread**

Barbara Veron
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1 cup oil

2 cups sugar

3 eggs

1 teaspoon vanilla

3 cups flour

1 teaspoon baking soda

1 teaspoon salt

3 cups coarsely grated apples

1/2 cup chopped walnuts

Preheat the oven to 300 degrees.

In a bowl, mix the oil, sugar, eggs and vanilla. Beat well.

Add the flour, baking soda and salt. Mix in the apples and nuts.

Pour into a greased and floured 9x5x3-inch pan.

Bake for one and one-half hours.

Per Serving (excluding unknown items): 5454 Calories; 272g Fat (44.3% calories from fat); 73g Protein; 696g Carbohydrate; 14g Dietary Fiber; 636mg Cholesterol; 3612mg Sodium. Exchanges: 19 1/2 Grain(Starch); 4 1/2 Lean Meat; 51 Fat; 27 Other Carbohydrates.