

Apple Nut Bread

½ cup butter,
1 cup sugar
2 eggs
1 teaspoon vanilla
1 ½ Tablespoons sour cream
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
1 cup chopped walnuts
1 cup chopped unpeeled apples

In mixer bowl, combine butter and sugar; beat in eggs. Blend in vanilla and sour cream. Stir in dry ingredients and nuts. Stir in chopped apples. Pour into 1 large or 3 small greased loaf pans. Bake at 325o F. – 1 hour for large loaf and about 45 min.