



Apple Cheddar Nut Bread (Makes 1 loaf)

- ½ cup (1 stick) butter
- ½ cup sugar
- 2 eggs
- 2 cups sifted Heckers or Ceresota Unbleached Flour
- 1 tsp baking powder
- 1 tsp baking soda
- ½ tsp. salt
- 1/8 tap anise, optional
- 1 cup ground apples
- 1 cup shredded cheddar cheese
- ½ Cup Chopped Pecans

Preheat oven to 350 degrees
Grease 9 x 5 x 3-inch loaf pan

Cream butter and sugar until smooth. Add eggs; beat until fluffy. Sift together flour, baking powder, baking soda, and salt; stir into creamed mixture. Add anise, apples, cheese and pecans, mixing only enough to blend ingredients. Turn into prepared pan; bake in preheated oven for 55-60 minutes, or until done. Remove from pan; cool on wire rack.

