

# Applesauce Bread

Yield: 20 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/jewish-applesauce-recipe>

## Ingredients:

- 4 large eggs at room temperature
- 1 1/2 cups granulated sugar
- 3 cups applesauce store-bought or homemade, at room temperature
- 2 sticks unsalted butter melted and slightly cooled, plus more for the pan
- 3 cups all purpose flour
- 1 tablespoon baking soda
- 1 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon
- 2 cups walnuts lightly toasted and chopped, optional

## Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 65 milligrams
4. Fat: 18 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 7 grams
8. Sodium: 330 milligrams
9. Sugar: 21 grams

---

Thank you for visiting our website. Hope you enjoy Applesauce Bread above. You can see more 16 jewish applesauce recipe Cook up something special! to get more great cooking ideas.