



# *Gammy's House Recipes*

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## **Apple pumpkin bread**

### **Ingredients:**

#### Topping:

1 tbsp. all-purpose flour  
1 tsp. ground cinnamon  
5 tbsp. granulated sugar  
1 tbsp. butter or margarine, softened

#### Bread:

3 cups all-purpose flour  
2 tsp. baking soda  
1 tsp. ground nutmeg  
1/4 tsp. ground allspice  
3/4 cup vegetable oil  
4 large eggs  
3/4 tsp. salt  
1 1/2 tsp. ground cinnamon  
1 tsp. ground cloves  
1 16 ounce can of pumpkin  
2 cup granulated sugar  
2 apples peeled and chopped

### **Directions:**

Combine all the topping ingredients to form a crumb like mixture. Set aside. Preheat oven to 350 degrees F. and butter two 9x5x3 loaf pans. Sift flour, salt, baking soda, cinnamon, nutmeg, cloves and allspice together and set aside. In another bowl mix together pumpkin, oil, sugar, and eggs with mixer. Add the flour mixture to the pumpkin mixture and mix well. Fold in the apples. Divide the batter between the pans and sprinkle the topping evenly over the top of each loaf. Bake on the middle rack of the oven for 50 minutes or until a toothpick comes out clean. Cool in loaf pans for 45 minutes and then remove to racks