



Easy Apple Cinnamon Bread

using *Apple Donut mix*



Ingredients



Apple Bread

- 2 cups Apple Donut mix
- 3/4 - 1 cup of water
- 1/2 tsp. cinnamon
- 1 apple grated (optional)
- 1 cup walnuts—chopped (optional)

Streusel Topping (optional)

- 1/2 cup whole wheat flour
- 1/2 cup brown sugar
- 1/2 cup butter

Yield: 12 slices (1 loaf)
Serving Size: 1 slice



Directions



1. Preheat oven to 350 degrees and grease the bread pan.
2. Combine the Apple Donut mix with the cinnamon in a large bowl.
3. Add the grated apple and walnuts to the dry mix (if using).
4. Add the water and mix thoroughly. Pour batter into a medium greased bread pan.
5. For the streusel topping, in a separate bowl combine all topping ingredients and mix with hands.
6. Sprinkle the streusel topping over the top of the bread pan.
7. Bake for 40 to 45 minutes until a toothpick comes out clean. Enjoy!

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



Easy Apple Cinnamon Bread

using *Apple Donut mix*



Ingredients



Apple Bread

- 2 cups Apple Donut mix
- 3/4 - 1 cup of water
- 1/2 tsp. cinnamon
- 1 apple grated (optional)
- 1 cup walnuts—chopped (optional)

Streusel Topping (optional)

- 1/2 cup whole wheat flour
- 1/2 cup brown sugar
- 1/2 cup butter

Yield: 12 slices (1 loaf)
Serving Size: 1 slice



Directions



1. Preheat oven to 350 degrees and grease the bread pan.
2. Combine the Apple Donut mix with the cinnamon in a large bowl.
3. Add the grated apple and walnuts to the dry mix (if using).
4. Add the water and mix thoroughly. Pour batter into a medium greased bread pan.
5. For the streusel topping, in a separate bowl combine all topping ingredients and mix with hands.
6. Sprinkle the streusel topping over the top of the bread pan.
7. Bake for 40 to 45 minutes until a toothpick comes out clean. Enjoy!

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



Fast Facts



Featured Food Groups



Nutrition Facts	
12 servings per container	
Serving size	1 slice
Amount Per Serving	
Calories	170
<small>% Daily Value*</small>	
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 200mg	9%
Total Carbohydrate 27g	10%
Dietary Fiber 1g	4%
Total Sugars 14g	
Includes 13g Added Sugars	26%
Protein 8g	16%
Vitamin D 0.2mcg	0%
Calcium 13mg	0%
Iron 0.9mg	4%
Potassium 47mg	0%
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

Cooking Tips



- Don't over mix the batter
- Don't have walnuts? Try slivered almonds or chopped pecans.

Nutrition label is calculated without walnuts and no streusel topping. Add 75 calories per slice if using nuts and topping

Second Harvest is an equal opportunity provider.



Fast Facts



Featured Food Groups



Nutrition Facts	
12 servings per container	
Serving size	1 slice
Amount Per Serving	
Calories	170
<small>% Daily Value*</small>	
Total Fat 7g	9%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 200mg	9%
Total Carbohydrate 27g	10%
Dietary Fiber 1g	4%
Total Sugars 14g	
Includes 13g Added Sugars	26%
Protein 8g	16%
Vitamin D 0.2mcg	0%
Calcium 13mg	0%
Iron 0.9mg	4%
Potassium 47mg	0%
<small>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

Cooking Tips



- Don't over mix the batter
- Don't have walnuts? Try slivered almonds or chopped pecans.

Nutrition label is calculated without walnuts and no streusel topping. Add 75 calories per slice if using nuts and topping

Second Harvest is an equal opportunity provider.