

## **Chef Burgio's Apple Bread**

Yield: 2 full size loaves

- \* 4 cups chopped apples (not cooked)
- \* 2 cups white sugar
- \* 1 cup oil
- \* 3 eggs
- \* 3 cups flour
- \* 2 tsp vanilla
- \* 2 tsp baking soda
- \* 1 tsp salt
- \* 2 tsp cinnamon
- \* 1/4 tsp ground cloves

Mix all wet ingredients with sugar and apples. Add all dry ingredients. Mix by hand until combined. Bake at 375 degrees for 45 minutes.