**sugar-free Applesauce Raisin Bread**

**C**OMPLIMENTS OF Jeannie strickler - cassville

**Ingredients**

**Bread:**

* 4 cups water
* 4 cups raisins
* 4 cups flour
* 2 teaspoons baking soda
* 3 teaspoon cinnamon
* 1 teaspoon nutmeg
* 2 cups unsweetened applesauce
* 4 eggs
* 4 tablespoons liquid sweetener
* 1 ½ cup oil
* 2 teaspoons vanilla

**DIRECTIONS**

**Bread:**

1. Preheat oven to 350 degrees. Spray loaf pans with non-stick spray.
2. Add raisins and water to a pot. Cook until water evaporates.
3. In a large bowl, combine flour, baking soda, cinnamon, and nutmeg.
4. In another bowl, combine applesauce, eggs, liquid sweetener, oil and vanilla.
5. Add dry mixture to the wet mixture. Stir in water soaked raisins.
6. Place approximately 1 ½ cups of batter into prepared loaf pans. Pan should fill half way.
7. Bake for 25 minutes turning half way through cook time or until a toothpick inserted in center comes out clean.
8. Cool completely.

NOTES

Any dried fruit will work in this recipe in place of the raisins.