Applesauce Bread Loaf

NIBBLEDISH CONTRIBUTOR

Ingredients

2 1/2 all-purpose flour (I've use whole wheat)
2 tsp baking powder
1 tsp salt
1/2 cup brown sugar
1 tsp cinnamon
1 cup unsweetened applesauce
2 egg whites, lightly beaten
1 cup milk

Instructions

In a large mixing bowl combine flour, cinnamon, baking powder and sugar. In other mixing bowl combine egg whites, applesauce and milk. Mix until the ingredients are combined. Stir in flour mixture. Pout batter in loaf pan lightly greased, cover and let stand about 1 hour.
Preheat oven to 325°F and bake 50 minutes or until a toothpick insered in the center in the cake comes out clean. Cool 10 minutes before serving.