

DELICIOUS APPLE BREAD

BOIL a dozen good-sized apples that have been carefully peeled and cored, until they are perfectly tender. While still warm, mash them in double the amount of flour, and add the proper proportion of yeast. The mass should then be thoroughly kneaded without water, as the juice of the apples will make it sufficiently soft. It should be left to rise for twelve hours, then formed into loaves, and baked when