

of Bees

IN THEATRES
OCTOBER 17



From the Kitchen of
"The Secret Life of Bees"



Applesauce Honey Nut Bread

1 cup Sue Bee Honey

2 1/2 cups Bisquick

1 cup quick cooking oats

2 teaspoons baking powder

1/2 teaspoon salt

1 egg, beaten

1 cup applesauce

1 cup golden raisins

1 cup walnuts, chopped

Combine Bisquick, oats, baking powder and salt; make a well in center of mixture. Combine egg, Sue Bee Honey and applesauce; add to dry ingredients, stirring just until moistened. Stir in raisins and walnuts. Spoon batter into two greased and floured 7 1/2 x 3 1/2 x 2 1/4 inch loaf pans. Bake at 350° for 45-50 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 10 minutes, remove from pans and cool on wire racks.