

Whole Wheat Maple Cider Bread

Ingredients

1 ½ cups all-purpose flour
1 ½ cups whole wheat flour
4 ½ teaspoons baking powder
1 ½ teaspoons salt
3 tablespoons brown sugar
⅓ cup maple syrup
9 ounces hard cider

Instructions

- Preheat oven to 350 degrees.
- Prepare a 9x5 loaf pan.
- Combine flours, baking powder, salt and brown sugar.
- Pour in syrup and cider, thoroughly mix.
- Scrape dough into loaf pan.
- Bake for 50 to 60 minutes, until a toothpick comes out clean.