**Spiced Apple Butter Bread**

Jungle Jim’s Newsletter

½ cup butter softened ½ tsp. ginger

1 cup packed brown sugar ½ tsp. nutmeg

1 teaspoon vanilla ½ tsp. all spice

1 large egg ¼ tsp. cloves

¾ cup buttermilk ¼ tsp. salt

2 cups all-purpose flour 1 cup all natural apple butter

2 teaspoons baking soda ½ cup chopped toasted pecans

1 teaspoon cinnamon

Preheat oven to 350. Grease a 9x5x3 inch loaf pan.

Combine butter, sugar and vanilla in a large bowl and beat with an electric mixer on medium speed until well combined, about 3 minutes. Add egg and mix well. Beat in buttermilk, scrape down sides of bowl with a spatula and beat again. Switch to a wooden spoon and stir in flour, baking soda, spices, and salt. Add apple butter and nuts and stir just until mixed thoroughly. Pour batter into prepared pan and bake 55-65 minutes, until a toothpick inserted in center comes out clean. Cool 5-10 minutes on a rack and remove bread from pan. Cool to room temperature before slicing.

Yield 1 loaf.