

This bread is so moist and flavorful that my kids even eat the ends, which for most quick breads I usually have to throw away. At Christmas, I make the mini loaves and give as gifts to my neighbors.

### Golden Apple Boston Brown Bread

- 1/4 cup butter, softened
- 1/3 cup honey
- 1/3 cup light molasses
- 1 cup whole wheat flour
- 1 cup rye flour
- 1 cup yellow cornmeal
- 2 tsp. baking soda
- 1/2 tsp. salt
- 2 cups buttermilk
- 2 cups (2 medium) coarsely chopped Apples

See more great recipes and ideas on our [Cookie & Bouquet Blog](#)

- Cookies
  - [Bars & Brownies](#)
  - [Drop Cookies](#)
  - [Filled](#)
  - [Refrigerator](#)
  - [Rolled](#)
  - [No Bake](#)
  - [Diabetic](#)
  - [Christmas](#)
  - [Other Cookies](#)
- Candy
  - [Caramel](#)
  - [Fudge](#)
  - [Nut Candies](#)
  - [Hard Candies](#)
  - [Diabetic](#)
- Cakes
  - [Cupcakes](#)
  - [Chocolate](#)
  - [Spice](#)
  - [Custard](#)
  - [Fruit](#)
  - [Pound](#)
  - [Other Cakes](#)
- Desserts
  - [Cheesecakes](#)
  - [Crisps & Cobblers](#)
  - [Custards](#)
  - [Fruit Desserts](#)
  - [Pastries](#)
  - [Pies](#)
- [More Recipes](#)

In a large bowl, cream together the butter, honey and molasses. In a medium bowl, combine flours, cornmeal, baking soda, and salt. Add flour mixture to butter mixture alternately with buttermilk, mixing well after each addition. Stir in apples. Pour batter into 2 greased 8 1/2 x 4 1/2 x 2 1/2 inch loaf pans. Bake in a preheated 350 degree oven for 1 hour or until wooden pick inserted near the center comes out clean. Let cool in loaf pans on wire racks for 10 minutes. Loosen edges; remove from pans. Cool slightly on wire rack; serve warm.



Take the time to soften chilled butter or margarine if a recipe calls for "room temperature butter" or "softened butter". If you don't want to take the time to leave an entire stick at room temperature, simply cut it into small pieces and place in a bowl to warm to room temperature. On the other hand, if a recipe specifically calls for chilled butter, like some shortbread, be aware that the butter must be refrigerated until the last minute the recipe may fail.

[Gourmet Cookie Bouquets](#) offers design cookies, cookie arrangements, cookie tins and bouquet delivery for birthday, get well, thank you and corporate gift occasions.

### Cookie & Bouquet Ideas

- [Anniversary / Love](#)
- [Baby Bouquets](#)
- [Birthday Bouquets](#)
- [Congratulations Gifts](#)
- [Get Well Bouquets](#)
- [Housewarming Gifts](#)
- [Just Because](#)
- [Sympathy Bouquets](#)
- [Thank You Gifts](#)
- [Wedding Bouquets](#)
- [Cookie Party Favors](#)
- [Flower Cookies](#)
- [Bouquets & Baskets](#)
- [Big Fortune Cookies](#)
- [Fortune Cookies](#)
- [Sugar Free / Diabetic](#)
- [Cookie Tins & Boxes](#)
- [Corporate Gifts](#)
- [Chocolate Oreos](#)
- [Gifts for Men](#)
- [Gifts for Women](#)
- [Bouquets for Kids](#)
- [Gifts by Profession](#)

## **Sending You A Smile Cookie Gift Bouquet**



Cookies are a great way to brighten someones day. These cheerful smiling cookies are almost guaranteed to lift their mood and they'll be grinning from ear to ear when they taste these delicious fresh-baked treats!

**Price: \$ 29.00 - \$ 80.00**

**BUY NOW**