Apple Raisin Bread

3 cups chopped unpeeled apples

3 cups flour

2 1/2 cups sugar

1 1/4 cup vegetable oil

4 eggs beaten

1 tbsp plus 1 tsp vanilla

2 tsp cinnamon

1 1/2 tsp salt

1 1/2 tsp baking soda

1 tsp ground cloves

1/2 tsp baking powder

2/3 cup raisins

Heat oven to 325 degrees. Generously grease bottoms only of 2 loaf pans. Beat all ingredients together. Pour into pans and bake one hour. Cool for 10 minutes and remove from pans. Cool completely before slicing. Store up to three months in freezer.