Applesauce Bread

3 eggs
2 cups sugar
3/4 cup oil
2 cups applesauce
1/2 cup sour cream or buttermilk
3 cups flour
1 tsp baking soda
1/4 tsp baking powder
1/2 tsp salt
2 tsp cinnamon
1 cup chopped nuts (optional)

Topping:
3/4 cup oats
3 Tbsp flour
1/4 cup + 2 Tbsp brown sugar
3/4 tsp cinnamon
1/4 cup soft butter

Beat together eggs, sugar, and oil. Mix in applesauce and sour cream. Combine dry ingredients and stir in. Add nuts if desired. Pour into two well greased and floured 9×4″ loaf pans. I line mine with parchment! Sprinkle with crumb topping. Bake at 325° for 60-70 minutes. 6 mini loaves 325° 30-40 minutes.