

# Country Apple Fritter Bread



- Total: 1 hr 50 min (includes cooling time)
- Yield: 8 servings

## **Ingredients**

Nonstick cooking spray, for the pan

1/3 cup light brown sugar

2 teaspoons ground cinnamon

2 apples (any kind), peeled and chopped

2/3 cup plus 2 tablespoons granulated sugar

1/2 cup (1 stick) butter, softened

2 large eggs

1 1/2 teaspoons vanilla extract

1 1/2 cups all-purpose flour

1 3/4 teaspoons baking powder

1/2 cup plus 1 to 3 tablespoons milk or almond milk

1/2 cup powdered sugar

## **Directions**

1. Preheat oven to 350 degrees F. Spray a 9-by-5-inch loaf pan with nonstick spray or line with foil and spray with nonstick spray, for easy removal.
2. Mix brown sugar and 1 teaspoon cinnamon together in a bowl; set aside. Toss apples with 2 tablespoons granulated sugar and remaining teaspoon cinnamon in another bowl.
3. Beat butter and remaining 2/3 cup granulated sugar together in another medium bowl with an electric mixer until smooth and creamy, about 5 minutes. Beat in eggs, 1 at a time, until blended in; add vanilla extract.

4. Whisk flour and baking powder together in another bowl, then add to creamed butter mixture and beat until blended. Mix 1/2 cup milk into batter until smooth.
5. Pour half the batter into the prepared loaf pan; add half the chopped apple mixture.
6. Sprinkle half of the brown sugar/cinnamon mixture on top of apple layer.
7. Pour the remaining batter over apple layer and top with remaining chopped apples, then the remaining brown sugar/cinnamon mixture.
8. Lightly pat apples into batter; swirl brown sugar mixture through apples using a knife or spoon.
9. Bake until a toothpick inserted in the center of the loaf comes out clean, approximately 1 hour and 10 minutes.
10. Mix powdered sugar with remaining 1 to 3 tablespoons milk for a glaze, depending on preferred thickness.
11. Let the loaf cool for about 15 minutes, then drizzle with glaze.