HONEY CRISP APPLE SNICKERDOODLE BREAD

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 8-10 servings

½ tsp kosher salt

1 ½ tsp baking powder

1 ½ cups flour

½ cup butter, room temperature

1 cup light brown sugar

¼ cup granulated sugar

½ - 1 tablespoon cinnamon

2 eggs

1 tablespoon vanilla

½ cup milk

2 honey crisp apples, peeled and finely chopped

**Cinnamon sugar topping:**

2 tablespoons granulated sugar

½ - 1 tablespoon cinnamon

**Directions:**

* Preheat oven to 350 degrees F
* Spray a 9x5 loaf pan with baking spray and set aside
* Whisk together salt, baking powder, and flour and set aside
* In a bowl of a stand mixer, beat butter and both sugars for 2 minutes on medium speed
* Add in cinnamon, eggs, vanilla, and milk and continue mixing until smooth
* Turn mixer to low and add in flour mixture until just combined
* Finely add in apples and stir until just combined
* Pour batter into prepared pan
* Mix together the sugar and cinnamon for topping and sprinkle on top of batter
* Bake for 50 – 55 minutes until bread is set and toothpick inserted into the center comes out clean
* Allow to cool in pan for 10 minutes and then transfer to a wire rack to cool
* Serve warm or at room temperature