



COUNTRY APPLE FRITTER BREAD

Description

Ingredients:

1 cup (66g) brown sugar
2 teaspoons (5 g) ground cinnamon, divided
2 Granny Smith apples, peeled and cut into ½ inch (1 cm) dice
½ cup (125 g) butter, room temperature
¾ cup (75 g) granulated sugar
2 eggs
1 ½ teaspoon (7.5 ml) pure vanilla extract
1 ½ cup all-purpose flour (172.5 g)
1 teaspoon (5 g) baking soda
½ cup (125 mL) + 1 tbsp (15 mL) milk, divided
½ cup (75 g) powdered sugar

PREPARATION:

Preheat the oven to 346 ° F (163 ° C).
Spray a 9 X 5 inch loaf pan with a spray bottle. Put aside.
In a small bowl, combine the brown sugar with 1 teaspoon of cinnamon.
In another bowl, combine the diced apples with 1 teaspoon of cinnamon and stir to combine. Put aside.
In a large bowl, combine the butter and granulated sugar. 6. Beat the eggs one at a time until they are completely combined. Add the vanilla extract and mix.
In a medium bowl, whisk together flour and baking soda.
Add ½ cup of milk and mix until smooth.
Add the flour and baking soda to the butter mixture and stir until combined.
Pour half of the dough into the prepared pan. Place half of the apple mixture on the dough, followed by half of the brown sugar mixture. Gently press the apples into the dough.
Add the rest of the batter to the pan, followed by the remaining apples and the brown sugar mixture.
Lightly press apples into the batter and swirl brown sugar between apple pieces and into the batter.

Enjoy !

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1. Grandma Recipes

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Author

rauf

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