

Country Apple Fritter Bread

Fluffy, buttery, white cake loaf loaded with chunks of apples and layers of brown sugar and cinnamon swirled inside and on top. Simply Irresistible!

This Awesome Country Apple Fritter Bread is one of the top recipes on the blog!

It's so versatile, delicious and it sure doesn't last long!

The verdict seems to be, you need to bake two...because the first one will disappear in no time.

I think. Also, as you can see in the pictures, I didn't get my apples distributed very well. I recommend swirling each layer individually with a knife, rather than once at the end as in the original directions. I changed the directions below to account for this. Who says it has to be fall to make a good apple recipe?!

I made applesauce with five of them, that was my original intention. What to do with the rest of the apples became the burning question.

Eat it for breakfast, enjoy it for dessert, make it a snack—no matter how you enjoy it, you'll always want more. Luckily, it's pretty simple to whip up! Let us show you how, then read on for the full recipe and make yours today, You guys are going to love how easy this apple fritter bread is and the texture is...epic! It's sorta dense like a pound cake yet so doggone moist and tender.

If you're the type of person who likes to bake and give away quick breads as gifts this is the one!!!

Please continue to Next Page (>) for the full list of ingredients and complete cooking instructions.

Ingredients :

Brown Sugar/Cinnamon Mixture:

1/3 cup light brown sugar

1 teaspoon ground cinnamon

Bread Loaf

2/3 cup white sugar

1/2 cup butter softened

2 eggs

1 1/2 teaspoons vanilla extract

1 1/2 cups all-purpose flour

1 3/4 teaspoons baking powder

1/2 cup milk or almond milk

2 apples any kind, peeled and chopped , mixed with 2
tablespoons granulated sugar and 1 teaspoon cinnamon

Old-Fashioned Creme Glaze

1/2 cup of powdered sugar

1-3 tablespoons of milk or cream- depending on thickness of
glaze wanted

DIRECTIONS :

Preheat oven to 350 degrees. Use a 9×5-inch loaf pan and spray with non-stick spray or line with foil and spray with non-stick spray to get out easily for slicing.

Mix brown sugar and cinnamon together in a bowl. Set aside.

In another medium-sized bowl, beat white sugar and butter together using an electric mixer until smooth and creamy.

Beat in eggs, 1 at a time, until blended in; add in vanilla extract.

Combine & whisk flour and baking powder together in another bowl and add into creamed butter mixture and stir until blended.

Mix milk into batter until smooth.

Pour half the batter into the prepared loaf pan; add half the chopped apple mixture.

Sprinkle 1/2 of the brown sugar/cinnamon mixture you set aside earlier, on top of apple layer.

Pour the remaining batter over apple layer and top with remaining chopped apples, then the remaining brown sugar/cinnamon mixture.

Lightly pat apples into batter; swirl brown sugar mixture through apples using knife or spoon.

Bake in the preheated oven until a toothpick inserted in the center of the loaf comes out clean, approximately 50-60 minutes.

To make glaze, mix powdered sugar and milk or cream together until well mixed.

Let cool for about 15 minutes before drizzling with glaze.

Recipe Notes

Optional:

Next time I think I would add in walnuts. You can always use other fruit, or you could add in chocolate chips too! (Of course!)

Substitutions: I've also substituted this with 1/2 cup Greek Yogurt, 1/3 cup milk and add 1/4 teaspoon baking soda instead of 1/2 cup milk as called out in the bread loaf ingredients.

Baking options: Bake 30-40 min. for 2 loaf recipe, 15-20 minutes for muffins or 50 -60 minutes for one full loaf recipe or until toothpick inserted in center comes out clean.