

Easy Apple Pie Bread

Forget the homemade pie crust and get all the flavors of fall in a quick & easy apple pie bread recipe with brown sugar and cinnamon topping that's as sweet as apple pie!

I have to admit that I definitely mourn the end of summer's blueberries, strawberries and peaches, but the end of summer and beginning of the fall season is a lot easier to swallow given the plethora of fresh apple dessert recipes. I love this Cinnamon Apple Pie Bread.

I'm normally more of a berry person when it comes to fruit, but this season I'm going to teach myself to love apples just as much. Why am I weird and don't love apples?

I began my apple phase by baking this cinnamon apple pie bread from a recipe I had written down from a while back in my trusty recipe book. It has all the flavors of an apple pie, but in the form of a bread. Anyone else a bigger fan of dessert bread than pie?

I'm all about the warm and cozy taste and texture of apple pie, but I'm having fun reworking those flavors into other desserts.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

Easy Apple Pie Bread

Ingredients:

1 can apple pie filling, mashed
1 yellow cake mix
4 eggs, slightly beaten
1 cup self rising flour
1 Tbsp cinnamon
1 medium chopped apple

Directions:

Whisk all dry ingredients , add wet ingredients. Fold in apples. Pour in 2 loaf pans, greased. Sprinkle sugar and cinnamon on top. Bake in 325 oven for 35 to 45 minutes. Cool and enjoy .

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