

## APPLE FRITTER BREAD

### INGREDIENTS

For the apple layer

3 cups finely chopped baking apples (I used 3 honey crisps)

2 tablespoons brown sugar

1 teaspoon cinnamon

1/4 teaspoon salt

For the bread

3/4 cup sugar

2 eggs

1 teaspoon vanilla

1 1/2 cups flour

2 tsp baking powder

1/4 teaspoon salt

1/2 cup milk

For the glaze

1/2 cup powdered sugar

1-2 tablespoons milk

### DIRECTIONS

Preheat the oven to 350F. Create a parchment paper sling for your 9 x 5 inch loaf pan and spray lightly with cooking spray.

In a small bowl, take one cup of the apples and toss with 1 tablespoon of the flour. In another bowl, combine the chopped apples, cinnamon and brown sugar.

In the work bowl of your stand mixer using the paddle attachment, cream the butter and sugar in a large mixing bowl until light and fluffy. Add the eggs and vanilla and stir until fully combined. Stir in the flour, baking powder and salt. Slowly add the milk and mix until smooth. By hand, mix in the apples tossed in flour.

Pour half the batter in the pan. Sprinkle half the brown sugar and apples mixture. Using a knife, swirl a few strokes into the batter (not to combine, but just to add a swirled effect when you cut into the bread). Pour the remaining batter, cinnamon mixture and the remaining apples. Press the apples lightly into the batter. Bake for 1 hour to 70 minutes or until a toothpick comes out clean. If the top becomes too dark before the inside is done, cover the loaf with aluminum foil. Let cool on a wire rack for 20 minutes before inverting the pan.

While the loaf is starting to cool, whisk the powdered sugar and milk. Pour over the bread. Cool completely before slicing.