



Ingredients

- 1/3 cup brown sugar
- 2 tsp. cinnamon
- 1/2 cup butter, softened
- 2/3 cup sugar
- 2 TBSP sugar
- 2 eggs
- 1 1/2 tsp. vanilla
- 1 1/2 cups flour
- 1 3/4 tsp. baking powder
- 1/2 cup milk
- 2 large apples (any kind- we used Jonagold), peeled and cut into small chunks

ICING:

- 1/2 cups powdered sugar
 - 1-2 TBSP of milk
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APPLE FRITTER BREAD

Instructions

1. Preheat oven to 350 degrees. Spray 9X5 loaf pan with non-stick spray. Peel/chop apples (small chunks) and set aside in fridge.
2. In a small bowl, whisk 1/3 cup brown sugar and 1 tsp. of cinnamon and set aside. In another small bowl, whisk 1 1/2 cups flour and baking powder. Set aside.
3. In a large mixing bowl, add 1/2 cup softened butter and 2/3 cup of sugar. Mix until smooth.
4. Mix eggs into butter and sugar mixture and 1 1/2 tsp. vanilla. Add flour and baking powder mixture to cream mixtures. Add in 1/2 cup milk.
5. Toss 2 TBSP of sugar and 1 tsp. of cinnamon to apples. Pour half of batter mixture into pan, then half of apple mixture on top of batter. Sprinkle half of brown sugar and cinnamon mixture on top of apples. Pour the rest of batter in pan, then the rest of apple mixture. Pour the rest of the brown sugar & cinnamon mixture. Make sure to coat it evenly.
6. Once you have layered everything into your greased pan, press lightly on the top of the batter. Push apples into the batter to make it smoother on top.
7. Bake for 1 hour, or until a toothpick comes out clean.
8. MAKE THE ICING: whisk together 1/2 cup of powdered sugar and 1-2 TBSP of milk or cream. Once bread is completely cooled, add icing to top.