Country Apple Fritter Bread by Lynn's Recipes

Lynn demonstrates a delicious Country Apple Fritter Bread. Have this for dessert or an afternoon snack with coffee or tea.

Ingredients:
Bread:

- 1/3 cup light brown sugar
- 1 teaspoon ground cinnamon
- 2/3 cup white sugar
- ½ cup butter, softened
- 2 eggs
- 1-1/2 teaspoons vanilla extract
- 1-1/2 cups all-purpose flour
- 1-3/4 teaspoons baking powder
- ½ cup milk
- 2 apples, peeled and chopped, mixed with 2 Tablespoons granulated sugar and 1 teaspoon cinnamon

Old-Fashioned Crème Glaze:

- ½ cup powdered sugar
- 1-3 Tablespoons milk or cream

Preheat oven to 350°. Use a 9x5" loaf pan and spray with non-stick cooking spray or line with foil and spray with non-stick cooking spray to get out of pan for easy slicing. You can also use the Reynold's non-stick aluminum foil. Set aside.

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

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

Beat in eggs, 1 at a time, until blended in; add 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 of the batter into the prepared loaf pan; add half the apples and half the brown sugar/cinnamon mixture.

Lightly pat apple mixture into batter.

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

Lightly pat apples into batter. Sprinkle the reserved brown sugar and cinnamon mixture on top. 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. Remove from the pan and drizzle with the glaze.

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