



## Keller's Apple Fritter Bread

Enjoy this recipe (tweaked with care by our very own Laura) – made with tart apples from Keller's Farmstand!

### **Apple Fritter Bread**

Servings: 1 loaf

Ingredients:

#### *Bread Loaf*

1/3 cup light brown sugar  
1 teaspoon ground cinnamon  
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 tart apples; peeled, chopped, and drained; mixed with 2 tablespoons white sugar and 1 teaspoon cinnamon

#### *Glaze*

1/2 cup powdered sugar  
1 tablespoon milk, add more in very small amounts to make it thinner as needed

Instructions:

1. Preheat oven to 350 degrees. Use a 9x5-inch loaf pan and spray with non-stick spray.
2. Mix brown sugar and cinnamon together in a small bowl. Set aside.
3. In a medium-sized bowl, beat white sugar and butter together using an electric mixer until smooth and creamy.
4. Beat in eggs, one at a time, until well-blended. Add vanilla extract.
5. Combine and whisk flour and baking powder together in another bowl. Add to creamed butter mixture and stir until blended.
6. Mix milk into batter until smooth.

7. Pour half the batter into the prepared loaf pan. Add half the apple mixture, then add half the brown sugar/cinnamon mixture.
8. Lightly pat apple mixture into batter.
9. Pour remaining batter over apple layer. Top with remaining apple mixture, then add remaining brown sugar/cinnamon mixture.
10. Lightly pat apples into batter. Swirl brown sugar/cinnamon mixture through apples using knife.
11. Bake in preheated oven until a toothpick inserted in center of loaf comes out clean, approximately 50-60 minutes.
12. To make glaze, mix powdered sugar and milk until well-blended.
13. Let loaf cool for 15 minutes before drizzling with glaze.
14. Baking options: You can also add walnuts or chocolate chips.
15. Bake 15-20 minutes for muffins.

Enjoy!!