

Apple Fritter Loaf

Brown Sugar/Cinnamon Mixture

- 1/3 cup light brown sugar
- 1 tsp ground cinnamon

Bread Loaf

- 2/3 cup white sugar
- 1/2 cup butter softened
- 2 eggs
- 1 1/2 tsp vanilla extract
- 1 1/2 cups all-purpose flour
- 1 3/4 tsp baking powder
- 1/2 cup milk or almond milk
- 2 apples any kind, peeled and chopped , mixed with 2 tablespoons granulated sugar and 1 tsp cinnamon

Old-Fashioned Creme Glaze

- 1/2 cup of powdered sugar
- 1-3 tsp of milk or cream- depending on thickness of glaze wanted

Preheat oven to 350°. Line a loaf pan with parchment paper.

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

In another medium-sized bowl, beat white sugar and butter together until smooth and creamy. Beat in eggs, 1 at a time, until blended in; add in 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.

Alternate half of batter, half of chopped apple mixture and half of cinnamon mixture. Repeat.

Lightly pat apples into batter; swirl brown sugar mixture through apples using knife.

Bake approximately 50-60 minutes.

To make glaze, mix powdered sugar and milk or cream together until well mixed.

Let cool for about 15 minutes before drizzling with glaze.