GRANNY SMITH APPLE FRITTER BREAD

By: Simply Creative Chef Rob Scott

Ingredients: Yield: 8 servings

1/3 cup light brown sugar
2 teaspoons cinnamon, divided
2 medium Granny Smith apples, peeled and diced
2/3 cups & 2 tablespoons granulated sugar, divided
½ cup unsalted butter, room temperature
2 eggs
2 teaspoons vanilla extract
1 ½ cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon salt
½ cup milk

Glaze:
½ cup powdered sugar
1 tablespoon milk

Directions:

- Preheat oven to 350 degrees F
- Coat a 9x5 inch loaf pan with baking spray, line the bottom and up the short sides with parchment paper, and spray again
- Prepare cinnamon sugar mixture by combining brown sugar with 1 teaspoon of cinnamon and mix well – set aside
- Prepare apple mixture by combining apples with 2 tablespoons granulated sugar and remaining 1 teaspoon of cinnamon and mix until well combined – set aside
- In a bowl, combine the butter and 2/3 cups granulated sugar with a hand-held mixer on medium speed for 2 minutes
- Add in the eggs one at a time and vanilla and mix until blended
- Turn mixer to low and add in the flour, baking powder, and salt until incorporated
- Add in the ilk and mix until just combined – do not over-mix
- Pour half of the batter into the prepared pan
- Distribute half of the apple mixture on top of the batter
- Sprinkle half of the cinnamon-sugar mixture over the apples
- Using the end of a dull knife, gently swirl the brown sugar mixture and the apples into the batter
- Pour remaining batter into the pan, followed by the remaining apple mixture, and remaining cinnamon-sugar mixture

- Again, gently swirl the sugar and apple mixture into the batter – if needed, press the apples into the batter
- Bake for 50-60 minutes or until a toothpick inserted into the center comes out clean
- Allow to cool in the pan for 10-15 minutes, then gently run a knife around the edges of the pan to loosen the loaf
- Remove the bread from the pan onto a wire rack to cool completely
- To make the glaze: whisk together powdered sugar and milk until well-combined and drizzle over the bread
- Grab N Go Kits include-
- Powdered Sugar for glaze Bag 1
- Brown Sugar and Cinnamon-Bag 2
- Flour, Baking Powder and Salt-Bag 3
- Sugar and Cinnamon Mix-Bag 4
- Please use whole milk and exact ingredients for best results.