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.