

Apple Fritter Bread

<http://userealbutter.com/2016/12/26/apple-fritter-bread-recipe/>
from [Life Made Simple](#)

2 medium apples, peeled and cut into 1/4-inch dice (I used Granny Smith)
1/3 cup brown sugar, packed
1 tsp cornstarch
2 tsps ground cinnamon
1 1/2 cup all-purpose flour
1/2 cup granulated sugar
1 3/4 tsps baking powder
1/4 tsp salt
pinch of ground nutmeg
1/2 cup unsalted butter, room temperature
2 eggs
2 tsps vanilla extract
1/2 cup sour cream
2 tsps whole milk

glaze

1/2 cup powdered sugar
1-2 tsps milk

Preheat oven to 350°F. Grease and flour a loaf pan (9x5 inches). Place the diced apples, brown sugar, cornstarch, and ground cinnamon in a large bowl. Toss together until the apples are coated. Set aside. Combine the flour, granulated sugar, baking powder, salt, and ground nutmeg in the bowl of a stand mixer fitted with a paddle attachment. With the mixer on low speed, add the butter a tablespoon at a time until the mixture resembles coarse crumbs (about 2 minutes). Add the eggs, vanilla, sour cream, and 2 tablespoons of milk and beat on medium-high speed until the batter is light and fluffy (about 1-2 minutes), scraping the sides of the bowl down halfway through.

Method #1 – layers: Pour half of the batter in the baking pan, then top with half of the apples. Repeat once more with the remaining batter and apples. Swirl the layers with a knife (make figure eights in the batter with a knife).

Method #2 – uniform: Mix 3/4 of the apples into the batter. Pour the batter into the baking pan and top with the remaining 1/4 of the diced apple mixture.

Bake: Pat everything down and bake for 45-60 minutes (mine took 75 minutes) until the center sets and a toothpick inserted in the middle comes out with a few crumbs, but not wet. Let the bread cool for 30 minutes before carefully removing from the pan.

Make the glaze: Whisk the powdered sugar together with a tablespoon of milk. Add more milk as needed to achieve a drizzling consistency. When the bread is cool, drizzle the glaze over the top and let set (about 15 minutes).

Makes 1 loaf.