

Apple Pie Bread

INGREDIENTS:

Apple Pie Filling

- 2 Apples diced small (I like granny and golden delicious)
- 2 Tbsp Melted Butter
- 1/4 C Brown sugar
- 1/4 C White Sugar
- 1 tsp Cinnamon
- 1 tsp Fresh Nutmeg
- 1 Tbsp Cornstarch



Bread

- 1C Room Temp. Unsalted Butter
- 1/4 C Sugar
- 1/4 C Brown Sugar
- 2 Eggs
- 1 Tbsp Vanilla
- 2C Flour (AP or 1/2 AP & 1/2 whole wheat)
- 1 tsp Baking Soda
- 1 tsp Cinnamon
- 1/2 tsp Salt

INSTRUCTIONS:

Filling: Combine all ingredients except cornstarch in a sauce pan. Boil then add cornstarch and stir until thick. Let cool.

Bread: Using a Bosch mixer with the cookie paddles or batter whisks, cream butter and sugar together till fluffy. Scrape the bowl at least twice.

Add eggs one at a time, mixing after each one. Add vanilla.

Next add pie filling.

In a separate bowl sift together all your dry ingredients.

Add to dry ingredients to wet mixture in mixer bowl and only mix till incorporated.

Do not over mix or bread will be tough.

Bake at 325 for 45-55 min. Try not to open the oven while baking.

OPTIONAL: add a streusel topping in the last 15 minutes of baking.