

# APPLE BREAD

## Ingredients:

5 small mcintosh apples, peeled and cut into rough  
1/4-inch chunks (about 4 cups)  
1 1/2 cups sugar  
1/2 teaspoon finely grated lemon zest  
cooking spray  
2 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon freshly grated nutmeg  
1/2 teaspoon fine salt  
2/3 cup vegetable oil  
2 large eggs  
1/2 teaspoon pure vanilla extract



## Directions:

Work the apples, sugar and lemon zest together in a large bowl with your hands until the sugar feels like wet sand. Let the mixture sit, tossing occasionally, for 30 minutes (the sugar will have started to melt but will still be gritty).

Meanwhile, preheat the oven to 350 degrees F. Generously coat a 10-by-5-by-3-inch loaf pan with cooking spray. Sift the flour, baking soda, cinnamon, nutmeg and salt together onto a large piece of parchment. Whisk together the oil, eggs and vanilla in the Bosch bowl, with the whips..

Once the apples are ready, add the flour mixture to them, and fold until combined. Add to the egg mixture and pulse the mixer until it is just combined(it's OK if there are a few lumps). Pour the batter into the prepared loaf pan. Tap the pan on the counter a few times to settle and even out the batter.

Bake the bread until the top is golden brown and bounces back when pressed (if you insert a toothpick into the center, it's OK if there are a few crumbs), 55 to 60 minutes. Let cool in the pan on a cooling rack until cool enough to handle. Invert the bread out of the pan, and serve warm or at room temperature.