

Brown Butter Apple Loaf

From Josh

I make this every year we go apple picking. It's a lot easier than making a pie and has a really nice texture from the nuts. By Nealey Dozier, on thekitchn.com, Feb 2014

INGREDIENTS

4 ounces
(1/2 cup) unsalted butter
1/2 cup packed brown sugar
1/2 cup white sugar
2 large eggs
4 1/2 ounces (1 cup) all-purpose flour (See Recipe Notes)
2 1/4 ounces (1/2 cup) whole wheat flour (See Recipe Notes)
1 teaspoon baking soda
1 teaspoon fine sea salt
1/4 teaspoon ground cinnamon
4 oz (1/2 cup) crème fraîche
3 tablespoons apple brandy, such as Apple Jack or Calvados
1 teaspoon vanilla bean paste or pure vanilla extract
3 apples, peeled, cored and diced (See Recipe Notes)
1/2 cup chopped, toasted pecans

DIRECTIONS

1. Preheat the oven to 350°F. Grease a loaf pan with butter or cooking spray.
2. Place the butter in a medium skillet and melt over medium heat. Continue cooking, swirling occasionally to prevent burning, until the butter is bubbling and golden brown with a nutty aroma. Combine the butter in a large mixing bowl with the sugar, brown sugar, and eggs. Whisk to combine.
3. Add the flours, baking soda, salt, and cinnamon, and stir with a wooden spoon until just combined. Follow with the crème fraîche, apple brandy, vanilla, apples, and pecans; the batter will be very thick.
4. Transfer the batter to the prepared loaf pan and smooth the top. Bake loaf for 1 hour. Allow to cool for 20 to 30 minutes before removing from loaf pan.

RECIPE NOTES:

- If you do not have a scale to weigh the flour, use the spoon and sweep method.
- I prefer crème fraîche for this recipe, but you can substitute sour cream, buttermilk, or plain yogurt.
- Use a mix of tart and sweet apples, such as Granny Smith, Braeburn, Gala, Golden Delicious, Honey Gold, Jonathan, McIntosh, and/or Honeycrisp. I used one Granny Smith (tart) and 2 Pacific Rose (sweet) apples for testing.