

Recipe Apple Fritter Bread

From Kylie

Serves

Ingredients

• $\frac{1}{3}$ cup brown sugar

• $\frac{1}{2}$ cup butter-soft

• $\frac{2}{3}$ cup sugar

• 2 eggs

• 1 tsp cinnamon

• $\frac{1}{2}$ tsp vanilla

• $\frac{1}{2}$ cup all purpose flour

• $\frac{3}{4}$ tsp baking powder

• $\frac{1}{2}$ cup milk

• 2 large apples - cut into chunks

Directions - Pre heat oven 350°F
- mix flour and baking powder
- in separate bowl beat $\frac{2}{3}$ c sugar
and $\frac{1}{2}$ c butter until smooth add
eggs 1 at a time and vanilla - mix
- Add flour mix slowly - until mixed
- Slowly add milk - mix
- Toss apples with $\frac{1}{3}$ c brown sugar 3 cinnamon
- Pour into greased loaf pan
- Optional: Top w/ sugar, brown sugar, cinnamon
- Bake 40 min - until toothpick comes clean
- Let loaf rest 15 min before cutting