

Easy Apple Crisp Bread



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Recipe by: Laura Vitale

Makes 1 Loaf

Prep Time: 20 minutes

Cook Time: 1 hours 15 minutes

Ingredients

For the Bread:

- __ 2 cups All Purpose Flour
- __ 2 tsp Baking Powder
- __ 1/2 tsp Baking Soda
- __ 1/2 tsp Salt
- __ 1/2 cup Unsalted Butter, softened
- __ 3/4 cup Granulated Sugar
- __ 2 Eggs
- __ 2 tsp Vanilla Extract
- __ 3/4 cup Milk
- __ 1/3 cup Sour Cream
- __ 2 Small apples (or 1-1/2 large apples),
peeled and finely diced

For the Cinnamon Sugar Filling:

- __ 1/2 cup Brown sugar
- __ 1/2 tsp Ground cinnamon
- __ 1/2 tsp Apple pie spice

For the Streusel Topping:

- __ 1/3 cup Brown sugar
- __ 3 Tbsp All-purpose flour
- __ 1 Tbsp Cold unsalted butter
- __ 1 tsp Ground cinnamon

For the Glaze:

- __ 1/2 cup Powdered sugar
- __ 1 to 2 Tbsp Milk

1) Preheat your oven to 350 degrees Fahrenheit, grease and line a 9x5 inch loaf pan with parchment paper and set aside.

2) In a bowl, whisk together the flour, baking powder, baking soda and salt, take about 4 tablespoons of this mixture and toss it with the finely diced apples, set aside.

3) In a large bowl, cream together the butter and sugar until light and fluffy, add the eggs and vanilla, then mix in the sour cream, milk the remaining dry ingredients until just combined and fold in the apples.

4) In a small bowl, mix together the brown sugar, cinnamon and apple pie spice for the filling, in a separate bowl combine the streusel ingredients, working the cold butter in with your fingertips until crumbly.

5) Pour half the batter into your prepared pan, sprinkle the cinnamon sugar mixture evenly over the top, add the remaining batter and finish with the streusel topping.

6) Bake for 1 hour and 15 minutes, loosely cover with foil after the first 45 minutes to prevent over-browning, or until a toothpick inserted into the center comes out clean or with a few moist crumbs.

7) Allow the bread to cool completely, whisk together the powdered sugar and enough milk to make a thick but pourable glaze, drizzle over the cooled loaf, slice and serve.

