



apple pie bread with crumble topping

Not sure who determined that an apple a day keeps the doctor away, but we can tell you one thing for certain – you’ve got no chance of keeping anyone away when you bake up this Apple Pie Bread with Crumble Topping. Not only does it emit a heavenly aroma when baking, but it also serves up sugar and spice and everything nice, a perfect combination of apples, cinnamon and brown sugar. So, put that pie plate away and grab your loaf tin because this moist and delicious bread is guaranteed to make you the apple of everyone’s eye...and stomach.

SERVES: 10-12



julie albert & lisa gnat

ingredients

Apple Bread

- 1/2 cup butter, room temperature
- 1/2 cup sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 tsp vanilla extract
- 2 cups flour
- 2 tsp baking powder
- 1/2 tsp ground cinnamon
- 1/2 tsp kosher salt
- 1/3 cup buttermilk
- 3 cups peeled, diced Granny Smith apples (3 large)

Crumble Topping

- 1/3 cup brown sugar
- 1/4 cup flour
- 1/4 tsp ground cinnamon
- 1 Pinch kosher salt
- 2 tbsp butter, room temperature

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directions

1. Preheat oven to 350°F. Coat a 9x5-inch loaf pan with non-stick cooking spray.
2. Using an electric mixer, cream butter, sugar and brown sugar on medium speed until well blended. Add the eggs one at a time, beating well after each addition. In a bowl, combine flour, baking powder, cinnamon and salt. On low speed, add a portion of flour mixture alternating with buttermilk, beginning and ending with flour. Mix just until flour disappears. Fold in diced apples and pour into prepared loaf pan.
3. For the crumble topping, in a small bowl, combine brown sugar, flour, cinnamon and salt. Add the butter and cut it into the dry ingredients until you have pea-sized pieces. Sprinkle crumble over apple batter. Bake for 60-62 minutes, remove from oven and let cool for 10 minutes before removing from pan.

“Ducking for apples – change one letter and it’s the story of my life.”

– DOROTHY PARKER

