



THE J.M. SMUCKER CO.

# Cinnamon Apple Loaf

**Prep Time Cook Time Serves Difficulty**

20 mins 1 hr 15 mins 16 N/A

## Ingredients

- **Topping:**
- 1/4 cup (50 mL) **Robin Hood®** Gluten Free Flour Blend

**Robin Hood®** Gluten Free All Purpose Flour Blend

- 1/4 cup (50 mL) packed brown sugar
- 1 tsp (5 mL) cinnamon

- 2 tbsp (30 mL) butter, melted

- **Cake:**

- 1 1/2 cups (375 mL) **Robin Hood®** Gluten Free Flour Blend

- 1 tsp (5 mL) cinnamon

- 1 tsp (5 mL) baking powder

- 1 tsp (5 mL) baking soda

- 3/4 cup (175 mL) butter, softened

- 1 cup (250 mL) packed brown sugar

- 2 eggs

- 2 tsp (10 mL) vanilla extract

- 3/4 cup (175 mL) buttermilk

- 1 apple, peeled and grated

- 1 apple, peeled and chopped into 1/2" (1.3 cm) pieces

## Directions

### Step 1:

Topping: Combine flour blend, brown sugar and cinnamon in a small bowl. Add melted butter and combine well. Reserve.

### Step 2:

Preheat oven to 350°F (180°C). Grease a 9" x 5" (23 cm x 13 cm) loaf pan.

### Step 3:

Place flour blend, cinnamon, baking powder and baking soda in a large bowl. Stir well to combine.

### Step 4:

Beat butter and brown sugar in a separate large mixing bowl until mixture is light and fluffy. Beat in eggs and vanilla.

### Step 5:

Add half the flour mixture and beat well. Beat in buttermilk and then remaining flour mixture. Stir in apples. Batter will be very thick.

### Step 6:

Spoon batter into prepared pan. Sprinkle with reserved topping. Bake in preheated oven 70-75 minutes until a toothpick inserted in center of loaf comes out clean. Cool on wire rack.

## Images

