THE J.M. SMUCKER Co

Gluten Free 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

