THE J.M. SMUCKER Co

Apple Fritter Bread

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr 5 mins	8	N/A

Ingredients

- **Filling:**
- 2 cups (500 mL) apples, peeled and diced
- 1 tbsp (15 mL) natural turbinado sugar
- 1 tsp (5 mL) cinnamon
- **Topping:**
- 2 tbsp (50 mL) natural turbinado sugar
- 1/2 tsp (2 mL) cinnamon
- **Batter:**
- 1/2 cup (125 mL) butter, softened
- 1/2 cup (125 mL) sugar
- 2 eggs
- 2 tsp (10 mL) vanilla
- 1 3/4 cups (425 mL) **Brodie®** Self Raising Cake and Pastry Flour

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- 1/2 cup (125 mL) **Carnation®** Evaporated Milk, any type
- **Icing:**
- 1/2 cup (125 mL) icing sugar
- 1 tbsp (15 mL) **Carnation®** Evaporated Milk

Directions

Step 1:

Preheat oven to 350°F (175°C). Grease a 9” x 5” (22 cm x 12 cm) loaf pan and line with parchment paper.

Step 3:

Combine all ingredients and set aside.

Step 5:

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Step 7:

Beat butter and sugar until fluffy. Beat in eggs and vanilla. Add flour and 1/2 cup (125 mL) evaporated milk and mix until combined.

Step 9:

Spread half of batter in prepared pan. Top with half of the apple mixture and then the rest of the batter. Cover with remaining apples. Sprinkle with topping. Bake in preheated oven 60 to 65 minutes or until top is dry and toothpick inserted in centre comes out clean. Cool on wire rack.

Step 11:

Combine ingredients and drizzle over cooled cake.

Images

