THE J.M. SMUCKER Co

Harvest Apple Cinnamon Bread

Makes 1 loaf

Prep Time	Cook Time	Serves	Difficulty
25 mins	30 mins	N/A	N/A

Ingredients

- **Dough:**
- 2 cups (500 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- 1/4 cup (50 mL) granulated sugar
- 1 1/2 tsp (7 mL) salt
- 1 envelope (2 1/4 tsp / 11 mL) (8 g) instant yeast
- 1 tsp (5 mL) ground cinnamon
- 1/2 cup (125 mL) milk, warm
- 1/2 cup (125 mL) water, warm
- 1/4 cup (50 mL) butter, cut in small pieces
- 1 egg
- 1 3/4 cups (425 mL) **Robin Hood®** Best For Bread Homestyle White Flour
- **Filling:**
- 1 cup (250 mL) peeled and coarsely chopped apple
- 2 tsp (10 mL) cinnamon

Directions

Step 1:

Combine first 5 dry ingredients in a large mixing bowl. In separate bowl, combine milk, water and butter.

Step 2:

Stir until butter melts. Beat in egg.

Step 3:

Add liquid ingredients to dry ingredients. Beat with wooden spoon or electric mixer until smooth and elastic. Add half of remaining flour. Beat well.

Step 4:

Stir in enough remaining flour gradually, to make a soft, non-sticky dough.

Step 5:

Knead dough on lightly floured board, adding more flour as necessary to make a soft dough. Continue kneading until dough is smooth, elastic and no longer sticky (about 5 minutes).

Step 6:

Place in lightly greased bowl. Turn dough to grease top. Cover with parchment paper and tea towel.

Step 7:

Let Rise in warm place (75° - 85°F / 24° - 29°C) until doubled (60 to 75 minutes).

Step 8:

Punch Down. Turn out onto lightly floured board. In small bowl, combine apples and cinnamon for filling. Knead apple mixture into the dough until evenly distributed.

Step 9:

Shape into a loaf. Place seam side down in greased 9" x 5" x 3" (2 L) loaf pan. Cover with tea towel.

Step 10:

Let Rise in warm place until dough rises 1" (2.5 cm) above top of pan (60 to 75 minutes).

Step 11:

Preheat oven to 375°F (190°C).

Step 12:

Bake on lower oven rack of preheated oven for 25 to 30 minutes. Cover top of loaf with foil during last 10 minutes if becoming too brown. Remove from pan immediately. Cool on wire rack.

Images

