

Country Apple Bread - Sweet, Swirled, and Glazed to Perfection

Moist, Cinnamon-Swirled, and Packed with Juicy Apples



OVEN
350°F

TIME
60 min

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INGREDIENTS

For the Bread:

- $\frac{1}{2}$ cup unsalted butter, softened
- $\frac{2}{3}$ cup granulated sugar
- 2 large eggs
- $1\frac{1}{2}$ tsp vanilla extract
- $1\frac{1}{2}$ cups all-purpose flour
- $1\frac{3}{4}$ tsp baking powder
- $\frac{1}{2}$ cup milk

For the Apple Mixture:

- 2 apples, peeled and chopped (Granny Smith or Honeycrisp work well)
- 2 tbsp granulated sugar
- 1 tsp cinnamon

For the Cinnamon-Sugar Swirl:

- $\frac{1}{3}$ cup brown sugar

For the Glaze:

- $\frac{1}{2}$ cup powdered sugar
- 1-2 tbsp milk

How to Make It - Step-by-Step:

- 1 Preheat the Oven:
- 2 Prepare the Apples:
- 3 Mix the Swirl:
- 4 Make the Batter:
- 5 Layer the Bread:
- 6 Bake:

7 Make the Glaze:

Tips for Success:

Chop Apples Evenly: For even baking and soft bites.

Don't Overmix the Batter: Mix until just combined to keep the bread tender.

Swirl Gently: A light swirl creates those perfect cinnamon ribbons without muddying the layers.

Storage & Make-Ahead Tips:

Room Temp: Wrap tightly and store up to 3 days.

Fridge: Keeps well for 5-6 days when chilled and covered.

Freezer-Friendly: Freeze slices or whole loaves without glaze for up to 3 months. Thaw and glaze before serving.

Serving Ideas & Pairings:

This Pumpkin Delight Dessert - a creamy no-bake fall favorite

DIRECTIONS

- 1. Preheat the Oven:** Set your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan, or line it with parchment paper.
- 2. Prepare the Apples:** In a small bowl, combine chopped apples with 2 tbsp granulated sugar and 1 tsp cinnamon. Toss and set aside.
- 3. Mix the Swirl:** In another bowl, mix together the brown sugar and cinnamon. This will create those delicious pockets of gooey cinnamon-sugar.
- 4. Make the Batter:** Cream together the butter and 2/3 cup granulated sugar until light and fluffy. Beat in eggs, one at a time, then stir in vanilla. In a separate bowl, whisk the flour and baking powder. Add the dry ingredients to the wet in batches, alternating with milk, until just combined.
- 5. Layer the Bread:** Pour half the batter into the loaf pan. Top with half the apple mixture and half the cinnamon-sugar mix. Repeat with the remaining batter, apples, and cinnamon-sugar. Use a knife to gently swirl the layers.
- 6. Bake:** Bake for 55-60 minutes, or until a toothpick inserted in the center comes out clean. Let cool in the pan for 10-15 minutes before transferring to a wire rack.
- 7. Make the Glaze:** Whisk together powdered sugar and milk until smooth and pourable. Drizzle over the cooled bread.
- 8. Tips for Success:** Chop Apples Evenly: For even baking and soft bites.
- 9. Don't Overmix the Batter:** Mix until just combined to keep the bread tender.

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13. Freezer-: Friendly: Freeze slices or whole loaves without glaze for up to 3 months. Thaw and glaze before serving.
14. Serving Ideas & Pairings: Enjoy this loaf for breakfast, brunch, or dessert. It's especially lovely paired with a cozy drink or alongside:
15. This : Pumpkin Delight Dessert - a creamy no-bake fall favorite
16. These 3-: Ingredient Chocolate Chip Oatmeal Breakfast Cookies - for a hearty bite on the side
17. These : Rainbow Sprinkle Cookies - for a pop of fun and color on a cookie platter
18. These : Caramel Apple Pie Cookies - a perfect mini match
19. More Recipes You'll Love: Still in a cozy baking mood? Try:
20. This : Big Family Banana Pudding - creamy, nostalgic, and crowd-pleasing
21. These : Caramel Apple Pie Cookies - fall flavor in every bite
22. Final Thoughts: This Country Apple Fritter Bread is a bakery-style loaf you can make right at home. It's comforting, packed with cinnamon-apple goodness, and glazed to perfection. Whether you're serving it warm for breakfast or gifting it to friends, it's guaranteed to bring joy in every slice.
23. Tried it? Leave a comment or tag us on social! Don't forget to follow Chef Maniac for more cozy bakes and sweet inspiration.

TIPS FOR SUCCESS

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