

Cinnamon Swirl Apple Fritter Bread - Your New Favorite Fall Loaf

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OVEN
350°F

TIME
60 min

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INGREDIENTS

For the Bread Batter:

$\frac{1}{2}$ cup unsalted butter, softened

$\frac{2}{3}$ cup granulated sugar

2 large eggs

$\frac{1}{2}$ tsp vanilla extract

$\frac{1}{2}$ cups all-purpose flour

$\frac{1}{4}$ tsp baking powder

$\frac{1}{2}$ cup milk

For the Apple Mixture:

2 large apples, peeled, cored, and diced

2 tbsp granulated sugar

1 tsp ground cinnamon

For the Cinnamon Swirl:

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

For the Glaze (Optional):

$\frac{1}{2}$ cup powdered sugar

1-2 tbsp milk

... tsp vanilla extract

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan or line it with parchment paper for easy removal.
- 2.** Mix the Apple Filling: In a bowl, toss the diced apples with sugar and cinnamon. Set aside to let the flavors soak in.
- 3.** Make the Batter: In a large mixing bowl, cream the butter and sugar until light and fluffy. Beat in the eggs, one at a time, then add vanilla.
- 4.** In a separate bowl, whisk together the flour and baking powder. Add the dry mixture to the wet ingredients in batches, alternating with the milk, starting and ending with flour. Mix until just combined.
- 5.** Layer the Bread: Pour half of the batter into the loaf pan. Top with half the apple mixture, then sprinkle with half the cinnamon swirl mixture (brown sugar + cinnamon). Swirl lightly with a knife.
- 6.** Repeat with remaining batter, apples, and cinnamon swirl. Swirl again on top.
- 7.** Bake: Bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean. Cool in the pan for 10 minutes, then transfer to a wire rack.
- 8.** Glaze It (Optional but Delicious): Whisk together powdered sugar, milk, and vanilla until smooth. Drizzle over cooled bread for a bakery-style finish.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cinnamon-swirl-apple-fritter-bread-your-new-favorite-fall-loaf/>