

## Cinnamon Apple Bread: A Cozy Slice of Fall Anytime

-delicious the day you bake it but even better the next morning once the flavors meld.



OVEN  
**350°F**

TIME  
**55 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

#### Dry Ingredients:

- 1 ½ cups all-purpose flour
- 1 ½ teaspoons baking powder
- ½ teaspoon salt

#### Wet Ingredients:

- ½ cup unsalted butter, softened
- ½ cup granulated sugar
- 2 teaspoons vanilla extract
- 2 large eggs
- ½ cup milk

#### Apple Filling:

- ½ cup light brown sugar, packed
- 1 ½ teaspoons ground cinnamon
- 1 large apple, peeled and chopped

#### Topping:

- 2 tablespoons brown sugar
- ... teaspoon ground cinnamon

#### Glaze:

- ¾ cup confectioners' sugar
- 2 tablespoons water

### DIRECTIONS

1. Preheat oven to 350°F (175°C). Grease and flour an 8x4" loaf pan.
2. In a medium bowl, whisk flour, baking powder, and salt.
3. In another bowl, cream butter, granulated sugar, and vanilla until pale and fluffy. Add eggs one at a time, mixing after each.
4. Alternate adding the dry mixture and milk to the wet ingredients until just combined.
5. In a bowl, toss the chopped apples with ½ cup brown sugar and 1 ½ tsp cinnamon.
6. Mix 2 tbsp brown sugar with ... tsp cinnamon for the topping.
7. Pour half the batter into the loaf pan. Add half the apple mixture and gently swirl.
8. Top with the remaining batter, then remaining apples. Swirl again. Sprinkle with cinnamon-sugar topping.
9. Bake for 45-55 minutes or until a toothpick inserted comes out clean.
10. Let the bread cool in the pan for 15-20 minutes, then transfer to a wire rack.
11. Whisk together glaze ingredients and drizzle over cooled bread.
12. Allow to cool completely before slicing (if you can wait!).

### TIPS FOR SUCCESS

Don't overmix the batter-stir until just combined for a tender crumb.

Use parchment paper for easier removal if your pan tends to stick.

Add these cozy treats: [These Easy Pumpkin Spice Muffins](#) [These Caramel Apple Pie Cookies](#) [This Pumpkin Delight Dessert](#) ?

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

Original recipe: <https://chefmaniac.com/cinnamon-apple-bread-a-cozy-slice-of-fall-anytime/>