

## Cinnamon Swirl Apple Fritter Bread - A Cozy Fall Favorite

Cinnamon Swirl Apple Fritter Bread



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

For the Bread:

- 1/2 cup unsalted butter, softened
- 3/4 cup sugar
- 2 large eggs
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup milk

For the Apple Filling:

- 2 medium apples, peeled, cored, and diced
- 2 tablespoons sugar
- 1 teaspoon cinnamon

For the Cinnamon Swirl:

- 1/3 cup brown sugar

For the Glaze:

- 1/2 cup powdered sugar
- 1 tablespoon milk
- 1/2 teaspoon vanilla extract

How to Make Cinnamon Swirl Apple Fritter Bread

(Step-by-Step):

1. Preheat the Oven:
2. Make the Apple Filling:
3. Prepare the Batter:
4. Layer the Bread:

Pour half of the batter into the loaf pan.

Sprinkle half of the apple mixture over the batter.

Add half of the cinnamon swirl mixture (brown sugar + cinnamon) on top.

Repeat the layers with the remaining batter, apples, and cinnamon swirl.

5. Swirl the Layers:

6. Bake Until Golden:

7. Make the Glaze & Drizzle:

Pro Tips for the Best Apple Fritter Bread:

Use firm apples like Granny Smith, Honeycrisp, or Fuji for the best texture.

Swirling the layers ensures a good mix of apple, cinnamon, and dough in every bite.

For extra crunch, sprinkle chopped pecans or walnuts on top before baking.

## DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease and line a 9x5-inch loaf pan with parchment paper.
2. **Make the Apple Filling:** In a small bowl, toss the diced apples with sugar and cinnamon. Set aside.
3. **Prepare the Batter:** In a large bowl, beat the butter and sugar together until light and fluffy. Add the eggs and vanilla extract, mixing until smooth.
4. **In another bowl, whisk together the flour, baking powder, and salt.** Gradually add the dry ingredients to the wet mixture, alternating with the milk. Stir until just combined.
5. **Layer the Bread:** Pour half of the batter into the loaf pan.
6. **Sprinkle half of the apple mixture over the batter.**
7. **Add half of the cinnamon swirl mixture (brown sugar + cinnamon) on top.**
8. **Repeat the layers with the remaining batter, apples, and cinnamon swirl.**
9. **Swirl the Layers:** Use a knife to gently swirl the layers together, creating a marbled effect.
10. **Bake Until Golden:** Bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean. Let the bread cool for 10 minutes before removing from the pan.
11. **Make the Glaze & Drizzle:** Whisk together the powdered sugar, milk, and vanilla extract until smooth. Drizzle over the warm bread and let it set before slicing.
12. **Pro Tips for the Best Apple Fritter Bread:** Use firm apples like Granny Smith, Honeycrisp, or Fuji for the best texture.

13. Swirling the layers ensures a good mix of apple, cinnamon, and dough in every bite.
14. For extra crunch, sprinkle chopped pecans or walnuts on top before baking.
15. Let the bread cool slightly before glazing so the icing doesn't melt too fast.
16. What to Serve With Apple Fritter Bread: This bread is delicious on its own, but here are some great pairings:
17. A hot cup of coffee or tea - the perfect cozy combination.
18. Whipped cream or vanilla ice cream - for an extra indulgent dessert.
19. Warm caramel drizzle - for an even richer flavor.
20. FAQs (From My Kitchen to Yours): Q: Can I make this ahead of time?A: Yes! This bread stores well at room temperature for 2 days or in the fridge for up to 5 days.
21. Q: Can I freeze apple fritter bread?A: Absolutely! Wrap it tightly in plastic wrap and freeze for up to 3 months. Thaw overnight before serving.
22. Q: What's the best way to reheat it?A: Warm a slice in the microwave for 10-15 seconds or toast it lightly for a crispier edge.
23. Q: Can I use whole wheat flour instead of all-purpose?A: You can, but it will make the bread denser. Try using half whole wheat, half all-purpose for the best texture.
24. Why You'll Love This Recipe: This Cinnamon Swirl Apple Fritter Bread is soft, moist, packed with warm fall flavors, and incredibly easy to make. Whether you enjoy it for breakfast, as a snack, or a sweet treat, it's a guaranteed crowd-pleaser.
25. Try it out and let me know how you like it! Did you add any extra mix-ins like nuts or caramel? However you make it, this bread is sure to become a favorite! Happy baking! ??

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

Original recipe: <https://chefmaniac.com/cinnamon-swirl-apple-fritter-bread-a-cozy-fall-favorite/>