

Forget Banana Bread: This Applesauce Bread is Your New Favorite

A House That Smells Like Heaven:



OVEN
350°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

All-Purpose Flour: 2 cups of all-purpose flour gives the bread its structure.

Applesauce: 1 ½ cups of unsweetened applesauce. Using unsweetened gives you control over the sweetness of the bread. You can use smooth or chunky.

Sugar: We'll use a mix for the best flavor and moisture: ¾ cup granulated sugar
¾ cup packed light brown sugar

Fat: ¾ cup of vegetable oil or melted and cooled unsalted butter. Oil tends to make it a bit more moist, while butter adds a richer flavor.

Eggs: 2 large eggs, at room temperature, to bind everything together.

Leavening: 1 teaspoon of baking soda and ½ teaspoon of baking powder to give the bread a beautiful lift.

Spices: The heart of the bread's flavor: 1 ½ teaspoons ground cinnamon
¾ teaspoon ground nutmeg
... ½ teaspoon ground allspice

Vanilla & Salt: 1 teaspoon of vanilla extract and ½ teaspoon of salt to enhance all the other flavors.

Swaps and Notes:

Applesauce: If you only have sweetened applesauce, consider reducing the granulated sugar by about ¼ cup to avoid an overly sweet loaf.

Spices: Feel free to adjust the spices to your liking. A pinch of ground cloves or cardamom would also be delicious. You can also use 2 teaspoons of a pre-mixed apple pie spice blend.

Flour: For a heartier texture, you can substitute up to half of the all-purpose flour with whole wheat flour.

Add-Ins (The Fun Part!): This is where you can get creative! Fold in about 1 cup of any of the following into the batter before baking: Chopped walnuts or pecans

Raisins or dried cranberries

Chocolate chips (semi-sweet or cinnamon chips are amazing)

A simple streusel topping made from flour, brown sugar, cinnamon, and cold butter.

How to Make Applesauce Bread: Step-by-Step:

Prep Your Pan and Oven: Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan.

This two-step prep ensures your bread will slide right out.

Combine Dry Ingredients: In a large bowl, whisk together the all-purpose flour, baking soda, baking powder, cinnamon, nutmeg, allspice, and salt. Set it aside.

Combine Wet Ingredients: In a separate medium bowl, whisk together the applesauce, granulated sugar, brown sugar, oil (or melted butter), eggs, and vanilla extract until everything is smooth and well combined.

Mix It All Together: Pour the wet ingredients into the bowl with the dry ingredients. Use a rubber spatula to fold them together gently, mixing only until you no longer see streaks of flour. It's very important not to overmix, as this can lead to a tough, dense bread.

Add Your Mix-Ins: If you're using nuts, raisins, or chocolate chips, gently fold them in now.

Bake to Perfection: Pour the batter into your prepared loaf pan and smooth the top. Bake for 55 to 65 minutes. The bread is done when it's golden brown and a wooden skewer or toothpick inserted into the center comes out clean or with a few moist crumbs attached.

Cool Completely: Let the bread cool in the pan on a wire rack for about 15 minutes. Then, carefully run a knife around the edges and invert the loaf onto the wire rack to cool completely before slicing. Patience is key here-slicing while it's too warm can cause it to crumble.

Tips for Success:

Measure Flour Correctly: Spoon the flour into your measuring cup and level it off with a knife.

Scooping directly from the bag can pack the flour and result in a dry bread.

Don't Overmix: I'll say it again because it's the golden rule of quick breads! A few lumps in the batter are perfectly fine.

Check for Doneness: Ovens can vary. Start checking your bread around the 50-minute mark. If the top is browning too quickly but the inside isn't done, you can loosely tent it with aluminum foil for the remainder of the baking time.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You'll Love:

Chocolate Chip Banana Bread: The ultimate way to use up those spotty bananas.

DIRECTIONS

- 1. Prep : Your Pan and Oven:** Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan. This two-step prep ensures your bread will slide right out.
- 2. Combine : Dry Ingredients:** In a large bowl, whisk together the all-purpose flour, baking soda, baking powder, cinnamon, nutmeg, allspice, and salt. Set it aside.
- 3. Combine : Wet Ingredients:** In a separate medium bowl, whisk together the applesauce, granulated sugar, brown sugar, oil (or melted butter), eggs, and vanilla extract until everything is smooth and well combined.
- 4. Mix : It All Together:** Pour the wet ingredients into the bowl with the dry ingredients. Use a rubber spatula to fold them together gently, mixing only until you no longer see streaks of flour. It's very important not to overmix, as this can lead to a tough, dense bread.
- 5. Add : Your Mix-Ins:** If you're using nuts, raisins, or chocolate chips, gently fold them in now.
- 6. Bake to : Perfection:** Pour the batter into your prepared loaf pan and smooth the top. Bake for 55 to 65 minutes. The bread is done when it's golden brown and a wooden skewer or toothpick inserted into the center comes out clean or with a few moist crumbs attached.
- 7. Cool : Completely:** Let the bread cool in the pan on a wire rack for about 15 minutes. Then, carefully run a knife around the edges and invert the loaf onto the wire rack to cool completely before slicing. Patience is key here-slicing while it's too warm can cause it to crumble.

8. **Tips for Success: Measure Flour Correctly:** Spoon the flour into your measuring cup and level it off with a knife. Scooping directly from the bag can pack the flour and result in a dry bread.
9. **Don't : Overmix:** I'll say it again because it's the golden rule of quick breads! A few lumps in the batter are perfectly fine.
10. **Check for : Doneness:** Ovens can vary. Start checking your bread around the 50-minute mark. If the top is browning too quickly but the inside isn't done, you can loosely tent it with aluminum foil for the remainder of the baking time.
11. **Serving Suggestions and Pairings:** This applesauce bread is absolutely divine on its own, but a warm slice slathered with salted butter is pure bliss. It's also wonderful with a drizzle of honey, a schmear of cream cheese, or even apple butter to double down on that fall flavor. Enjoy it with a hot cup of coffee, tea, or a cold glass of milk.
12. **Storage and Leftover Tips:** This bread stores beautifully. Once it has cooled completely, wrap it tightly in plastic wrap or place it in an airtight container. It will stay fresh and moist at room temperature for up to 3-4 days. For longer storage, you can freeze it. Wrap the entire loaf (or individual slices) in plastic wrap, then a layer of foil, and freeze for up to 3 months.
13. **More Recipes You'll Love:** If you enjoy the simple comfort of a good quick bread or a cozy baked treat, you'll adore these other recipes from our kitchen:
14. **Chocolate : Chip Banana Bread:** The ultimate way to use up those spotty bananas.
15. **Easy : Pumpkin Spice Muffins:** All the flavor of fall packed into a perfect muffin.
16. **The : Best Peanut Butter Brownies:** A truly decadent and unforgettable dessert.
17. **Caramel : Apple Pie Cookies:** All the goodness of apple pie in a bite-sized cookie.
18. **Big : Family Banana Pudding:** A classic dessert that's perfect for feeding a crowd.
19. **Final Thoughts:** This Applesauce Bread is a testament to the fact that the most delicious recipes are often the simplest. It's a humble, honest loaf that delivers big on flavor and comfort. I truly hope it becomes a staple in your home, just as it is in mine.
20. **When you bake it, I'd love to hear how it went!** Did you add any fun mix-ins? Leave a comment below and share your creations. And don't forget to follow me on social media for more easy, satisfying recipes. Happy baking!

SWAPS & NOTES

Applesauce: If you only have sweetened applesauce, consider reducing the granulated sugar by about ... cup to avoid an overly sweet loaf.

Spices: Feel free to adjust the spices to your liking.

A pinch of ground cloves or cardamom would also be delicious.

You can also use 2 teaspoons of a pre-mixed apple pie spice blend.

TIPS FOR SUCCESS

Measure Flour Correctly: Spoon the flour into your measuring cup and level it off with a knife.

Scooping directly from the bag can pack the flour and result in a dry bread.

Don't Overmix: I'll say it again because it's the golden rule of quick breads!

A few lumps in the batter are perfectly fine.

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

Original recipe: <https://chefmaniac.com/forget-banana-bread-this-applesauce-bread-is-your-new-favorite/>