

Easy Applesauce Bread with Cinnamon & Nutmeg

Delicious Applesauce Bread: A Wholesome Loaf Bursting with Cozy Flavors by Jason Griffith



OVEN
350°F

TIME
45-55 min

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INGREDIENTS

$\frac{1}{2}$ cup oil (vegetable oil, canola oil, melted coconut oil, or melted butter - your preference for flavor and texture)

$\frac{3}{4}$ cup granulated sugar

... cup light brown sugar, packed

2 large eggs

1 cup unsweetened applesauce

... cup Greek yogurt (plain, full-fat or low-fat)

1 teaspoon vanilla extract

1 cup all-purpose flour

$\frac{3}{4}$ cup whole wheat flour

1 teaspoon baking soda

$\frac{1}{2}$ teaspoon baking powder

1 Tablespoon ground cinnamon

1 teaspoon ground nutmeg

Pinch salt (optional and to taste, especially if using salted butter)

Swaps and Notes:

Oil/Fat: The recipe is flexible with the type of fat. Melted coconut oil will give a subtle coconut flavor, while melted butter will add a richer, dairy note. Vegetable or canola oil are neutral choices.

Sugars: The combination of granulated and brown sugar adds depth. You can adjust the total amount of sugar slightly depending on the sweetness of your applesauce and your preference.

Applesauce: Unsweetened applesauce is best here to control the overall sweetness. If you only have

sweetened, you might want to slightly reduce the granulated sugar.

Greek Yogurt: This adds moisture and a slight tang.

Sour cream can be substituted for similar results.

For a dairy-free option, a plain, unsweetened dairy-free yogurt can work.

Flour Blend: The mix of all-purpose and whole wheat flour provides a nice balance of tenderness and wholesome texture. You can use 1 $\frac{3}{4}$ cups of all-purpose flour if you prefer, but the whole wheat adds a lovely depth.

Spices: Feel free to adjust the amounts of cinnamon and nutmeg. A pinch of allspice or ground cloves could also be added for a more complex spice profile, especially in colder months.

Add-ins: For extra texture and flavor, consider folding in $\frac{1}{2}$ cup of chopped walnuts or pecans, raisins, or dried cranberries with the dry ingredients.

Instructions:

Preheat Oven & Prepare Pan: Preheat your oven to 350°F (175°C). Line the bottom of a 9x5-inch loaf pan with a strip of parchment paper, leaving an overhang on the longer sides. This acts as a sling for easy removal. Lightly grease the insides of the pan with cooking spray.

Combine Wet Ingredients: In a large mixing bowl, whisk together the chosen oil (or melted butter), granulated sugar, and brown sugar until well combined. Add the eggs, whisking until the mixture is smooth and light. Next, whisk in the unsweetened applesauce, vanilla extract, and Greek yogurt until everything is thoroughly incorporated and smooth.

Add Dry Ingredients: In a separate medium bowl, combine the all-purpose flour, whole wheat flour, baking soda, baking powder, ground cinnamon, ground nutmeg, and the optional pinch of salt. Whisk these dry ingredients together to ensure they are well mixed.

Combine Wet and Dry Mixtures: Gradually add the dry ingredients to the wet mixture. Stir gently with a spatula or wooden spoon just until combined. It's important not to over-mix the batter; a few small lumps are perfectly fine and will lead to a more tender bread.

Pour into Pan: Pour the prepared batter into your lined and greased loaf pan. Use a spatula to spread it into an even layer.

Bake: Place the loaf pan in the preheated oven and bake for 45-55 minutes. The bread is done when a wooden skewer or toothpick inserted near the center comes out clean or with just a few moist crumbs clinging to it. The top should be golden brown and spring back when lightly touched.

Cool & Remove: Once baked, remove the loaf pan from the oven. Run a knife gently around the side of the

pan to loosen any stuck edges, then use the parchment paper overhang to lift the bread onto a wire rack. Let it cool completely on the rack before slicing.

Notes:

Make Ahead: Applesauce bread will stay fresh for 3-5 days, stored in an airtight container at room temperature or in the refrigerator.

Tips for Success:

Room Temperature Eggs & Yogurt: Using room temperature eggs and Greek yogurt helps them incorporate more smoothly into the batter, leading to a more uniform and tender crumb.

Don't Overmix: This is the most crucial rule for quick breads. Overmixing develops gluten, resulting in a tough, rubbery loaf. Mix only until the flour streaks disappear.

DIRECTIONS

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11. **Parchment : Paper Slings:** Lining the bottom of the pan with parchment paper that extends over the sides creates a "sling" that makes removing the cooled loaf incredibly easy.
12. **Test for : Doneness:** The toothpick test is reliable. If it comes out wet with batter, it needs more time. A few moist crumbs are perfect!
13. **Cool : Completely Before Slicing:** Resist the urge to slice into the warm bread right away. Cooling allows the structure to set fully, preventing it from crumbling and ensuring clean slices.
14. **Serving Suggestions and Pairings:** This Applesauce Bread is wonderfully versatile and delicious on its own. For an extra treat, serve it with:
 15. A pat of butter or cream cheese.
 16. A drizzle of honey or maple syrup.
 17. A dusting of powdered sugar.
 18. Alongside a warm cup of coffee, tea, or a glass of cold milk.
 19. It also makes a delightful addition to a brunch spread or as part of an afternoon tea.
20. **Storage and Leftover Tips:** As noted, this Applesauce Bread stores well! Keep it in an airtight container at room temperature for 3-5 days, or in the refrigerator for even longer freshness, up to a week. For longer storage, slices or the whole loaf can be wrapped tightly in plastic wrap and then in foil, and frozen for up to 3 months. Thaw at room temperature before enjoying.
21. **More Recipes You Will Love:** If you enjoyed the wholesome, comforting flavors of this Applesauce Bread, you'll definitely want to explore some of these other fantastic baked goods and desserts:
 22. For another moist and delicious quick bread, try my [This Chocolate Chip Banana Bread is My Favorite Way to Use Up Overripe Bananas](#).
 23. If you're a fan of comforting fall flavors, my [These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#) are a must-bake.
 24. For a simple, satisfying sweet bite, check out [These Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime](#).
 25. And if you love classic, easy desserts, my [This Big](#)

Family Banana Pudding is My Favorite Classic Dessert to Feed a Crowd is always a winner.

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

Original recipe: <https://chefmaniac.com/easy-applesauce-bread-with-cinnamon-nutmeg/>