

Dutch Apple Bread: Cozy Crumble Topping & Sweet Apple Spice

Dutch Apple Bread with its Sweet Crumble Topping



OVEN
350°F

TIME
55-60 min

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INGREDIENTS

For the Crumble Topping: 5 tablespoons cold butter
1/3 cup all-purpose flour 2 tablespoons granulated
sugar 2 tablespoons brown sugar 2 teaspoons ground
cinnamon:

For the Icing: 1 tablespoon melted butter 1/2 cup
powdered sugar 1 tablespoon milk 1/4 teaspoon
vanilla extract:

DIRECTIONS

1. Steps for the : Recipe
2. Prepare : Bread Batter (Wet Ingredients):
3. In a large mixing bowl,
4. cream together the softened butter and 1 cup of granulated sugar
5. until the mixture is light, fluffy, and pale in color. Next,
6. beat in the eggs one by one
7. , ensuring each is fully incorporated before adding the next. Then,
8. mix in the 1/2 cup milk and 1 teaspoon of vanilla extract
9. until everything is well combined.
10. Prepare : Bread Batter (Dry Ingredients):
11. In a separate medium bowl,
12. whisk together the 2 cups of all-purpose flour, 1/2 teaspoon of salt, and 1 teaspoon of baking powder
13. to ensure they're blended nicely and aerated.
14. Combine : Bread Batter:
15. add the dry mixture to the wet ingredients
16. , stirring with a spatula or wooden spoon until just combined.
17. Do not overmix!
18. Overmixing will develop the gluten and result in a tough bread. A few streaks of flour are okay.
19. Fold in : Apples and Nuts:
20. fold in the diced apples and chopped nuts
21. until they are evenly distributed throughout the batter, creating a delightful mix of flavors and

textures.

22. Make the : Crumble Topping:
23. In a separate bowl, prepare the crumble topping. Combine the
24. 5 tablespoons of cold butter
25. (cut into small pieces),

SWAPS & NOTES

Apples: Green apples like Granny Smith are ideal as their tartness provides a wonderful contrast to the sweetness of the bread and crumble, and they hold their shape well when baked.

However, you can use other firm, sweet-tart apples like Honeycrisp or Fuji.

Ensure they are peeled and diced into small, uniform pieces.

Nuts: Walnuts or pecans add a lovely crunch and earthy flavor.

TIPS FOR SUCCESS

Room Temperature Ingredients: Ensure your butter and eggs are at room temperature for the best emulsion and a smooth batter.

Don't Overmix: Overmixing the batter after flour is added can lead to tough bread.

Cold Butter for Crumble: This is crucial for a crumbly, rather than cakey, streusel topping.

Test for Doneness: A skewer or toothpick inserted into the very center should come out clean, indicating the bread is fully baked through.

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

Original recipe: <https://chefmaniac.com/dutch-apple-bread-cozy-crumble-topping-sweet-apple-spice/>