

## Apple Pie Filling Quick Bread: A Delicious Shortcut Recipe

Apple Pie Filling Quick Bread



**OVEN**  
**325°F**

**TIME**  
**35 to 45 min**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 1 (21 oz) can apple pie filling, mashed
- 1 box yellow cake mix
- 4 large eggs, lightly beaten
- 1 cup self-rising flour
- 1 tbsp ground cinnamon
- 1 medium apple, chopped
- 1 tbsp sugar, for topping
- 1 tsp cinnamon, for topping

#### Swaps and Notes:

**Apple Pie Filling:** The canned apple pie filling is the key shortcut here. Mash it with a fork to break up the apple chunks, but leave some for texture.

**Cake Mix:** A box of yellow cake mix is perfect for this. You can also use a box of white or spice cake mix for a different flavor profile.

**Fresh Apple:** The addition of a fresh, chopped apple adds a wonderful texture and a fresh, bright flavor. I like using a firm apple like Honeycrisp or Granny Smith.

**Topping:** The cinnamon-sugar topping is a must! It adds a beautiful crunchy crust that is simply irresistible.

#### How to Make Apple Pie Filling Quick Bread:

**Preheat and Prep:** Preheat your oven to 325°F (160°C). Grease and flour two standard loaf pans.

**Mash the Filling:** In a large bowl, mash the canned apple pie filling with a fork until the apple chunks are broken down but still have some texture.

**Mix the Batter:** Add the box of yellow cake mix, self-rising flour, and 1 tablespoon of cinnamon to the bowl with the mashed filling. Add the lightly beaten eggs and mix everything together with a spatula until just combined.

**Add Fresh Apples:** Gently fold the chopped fresh apple into the batter.

**Pour into Pans:** Pour the batter evenly into the two prepared loaf pans.

**Add Topping and Bake:** In a small bowl, mix together the sugar and cinnamon for the topping. Sprinkle the cinnamon-sugar topping evenly over the top of each loaf.

**Bake:** Bake for 35 to 45 minutes, or until a toothpick inserted into the center of the bread comes out clean.

**Cool and Serve:** Let the bread cool in the pans for a few minutes before turning them out onto a wire rack to cool completely. Slice and enjoy.

**Tips for Success:**

**Don't Overmix:** Overmixing the batter will make the bread tough. Mix until the ingredients are just combined.

**Mash the Filling:** Mashing the apple pie filling helps distribute the apple chunks throughout the bread.

**Use Fresh Apples:** The addition of a fresh apple adds a wonderful texture and flavor that complements the canned filling beautifully.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

For a great way to use up ripe bananas, my [Chocolate Chip Banana Bread](#) is a classic.

If you're already in the mood for all things fall, these [Easy Pumpkin Spice Muffins](#) are a must-try.

If you're a chocolate lover, these [Chocolate Chip Cookie Dough Brownie Bombs](#) are the ultimate treat.

**Final Thoughts:**

## DIRECTIONS

1. **Preheat and : Prep:** Preheat your oven to 325°F (160°C). Grease and flour two standard loaf pans.
2. **Mash the : Filling:** In a large bowl, mash the canned apple pie filling with a fork until the apple chunks are broken down but still have some texture.
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9. **Tips for Success:** **Don't Overmix:** Overmixing the batter will make the bread tough. Mix until the ingredients are just combined.
10. **Mash the : Filling:** Mashing the apple pie filling helps distribute the apple chunks throughout the bread.
11. **Use : Fresh Apples:** The addition of a fresh apple adds a wonderful texture and flavor that complements the

canned filling beautifully.

12. **Serving Suggestions and Pairings:** This quick bread is fantastic on its own, but it's also wonderful with a smear of butter, a drizzle of caramel sauce, or a dollop of whipped cream. It's the perfect treat for a weekend breakfast or a holiday brunch. For a full dessert spread, you could serve it with some of my Caramel Apple Pie Cookies or these Pecan Pie Bars.
13. **Storage and Leftover Tips:** Store the quick bread in an airtight container at room temperature for up to 3 days. It can also be stored in the refrigerator for up to a week. The bread freezes beautifully. Wrap each loaf tightly in plastic wrap and then in foil, and it will keep for up to 3 months. Thaw at room temperature before serving.
14. **More Recipes You Will Love:** If you're a fan of baking and comforting desserts, you'll want to check out these other favorites:
15. For a great way to use up ripe bananas, my : Chocolate Chip Banana Bread is a classic.
16. If you're already in the mood for all things fall, these Easy Pumpkin Spice Muffins are a must-try.
17. If you're a chocolate lover, these Chocolate Chip Cookie Dough Brownie Bombs are the ultimate treat.
18. **Final Thoughts:** This Apple Pie Filling Quick Bread is a recipe that reminds us that a delicious homemade treat doesn't have to be complicated. It's a simple, delicious, and deeply satisfying bread that is perfect for any occasion. I hope this recipe becomes a new favorite in your home.
19. If you make this quick bread, I'd love to hear about it! What's your go-to fall baking recipe? Let me know in the comments below.

## SWAPS & NOTES

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**Cake Mix:** A box of yellow cake mix is perfect for this.

You can also use a box of white or spice cake mix for a different flavor profile.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/apple-pie-filling-quick-bread-a-delicious-shortcut-recipe/>