

Spiced Apple Loaf Cake with Cinnamon Sugar Swirl and Easy Glaze

The Ultimate Apple Cinnamon Glazed Loaf: Your New Favorite Cozy Bake



OVEN
350°F

TIME
60 min

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INGREDIENTS

For the Apple Loaf:

All-Purpose Flour (2 cups / 250g): The sturdy base for our loaf.

Baking Soda & Baking Powder: A double-team effort for the perfect rise.

Salt (1 tsp): Essential to balance the sugars.

Ground Cinnamon (1.5 tsp) & Nutmeg (1/4 tsp): The warm spice profile.

Sugars: $\frac{3}{4}$ cup granulated for structure and $\frac{1}{2}$ cup brown sugar for moisture.

Eggs (2 large): Room temperature is best for a smooth batter.

Neutral Oil or Melted Butter ($\frac{1}{2}$ cup): Oil provides a lighter crumb, while butter adds richness.

Milk or Yogurt (... cup): Adds a slight tang and keeps the bread tender.

Vanilla Extract (1 tsp): For that classic aromatic base.

Apples (2 cups): Peeled and diced. Think Granny Smith or Honeycrisp.

Walnuts or Pecans ($\frac{1}{2}$ cup, optional): For added texture and crunch.

For the Cinnamon Sugar Swirl:

Brown Sugar (2 tbsps)

Cinnamon (1 tsp)

For the Vanilla Glaze:

Powdered Sugar (1 cup / 120g)

Milk or Cream (1-2 tbsp)

Vanilla Extract (... tsp)

Swaps and Notes:

The Apple Choice: I highly recommend Granny Smith if you like a tart contrast, or Honeycrisp for a sweeter, firmer bite. Avoid "mealy" apples like Red Delicious, as they tend to disappear into the batter.

Dairy-Free Option: You can easily swap the milk for almond or oat milk and use neutral oil instead of butter.

Flour Swaps: You can replace up to half of the all-purpose flour with whole wheat pastry flour for a nuttier flavor without making the loaf too heavy.

Step-by-Step Instructions:

Prep the Station: Preheat your oven to 350°F (175°C). Grease a 9x5 inch loaf pan and line it with parchment paper, leaving a slight overhang on the sides for easy removal.

Whisk Dry Ingredients: In a medium bowl, combine the flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Give it a good whisk to ensure there are no clumps of leavening agent.

Mix the Wet Ingredients: In a larger bowl, whisk the granulated sugar, brown sugar, and eggs until the mixture is smooth and slightly pale. Stir in your oil (or melted butter), milk (or yogurt), and vanilla extract until the batter looks glossy.

Combine: Gently fold the dry ingredients into the wet mixture. Use a spatula and stop as soon as you see no more streaks of white flour. Overmixing leads to a tough loaf!

Add the Fruit: Fold in your diced apples and chopped nuts.

The Swirl Technique: Pour about half of your batter into the prepared pan. Sprinkle the cinnamon-sugar mixture evenly over the top. Pour the remaining batter over that layer and use a butter knife to gently swirl the layers together in a figure-eight motion.

Bake: Place in the center of the oven for 50-60 minutes. A toothpick inserted into the center should come out clean or with just a few moist crumbs.

Cool and Glaze: Let the loaf cool in the pan for 10 minutes before lifting it out to a wire rack. Once completely cool, whisk your glaze ingredients together and drizzle generously over the top.

Tips for Success:

Dice, Don't Mince: You want visible chunks of apple. Aim for roughly ¾ inch cubes.

Room Temperature Eggs: This helps the fat and liquids emulsify better, resulting in a more uniform texture.

DIRECTIONS

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10. **Room : Temperature Eggs:** This helps the fat and liquids emulsify better, resulting in a more uniform texture.
11. **Patience is a : Virtue:** If you glaze the bread while it is still warm, the glaze will melt and soak into the bread rather than sitting beautifully on top.
12. **Serving Suggestions and Pairings:** This loaf is spectacular on its own, but it truly shines when paired with the right drink. During the summer, I love a slice of this next to a cold glass of Blueberry Lemonade for a fruity explosion. For a full fall-themed dessert spread, serve it alongside these Caramel Apple Nachos for the kids.
13. **If you're hosting a brunch, try serving thick slices** toasted with a smear of salted butter or a dollop of whipped cream.
14. **Nutritional Information (Per Serving):** Estimate based on 10 slices per loaf
15. **Calories:** 310 kcal
16. **Fat:** 12g
17. **Carbohydrates:** 48g
18. **Fiber:** 2g
19. **Protein:** 4g
20. **Storage and Leftover Tips: Room Temp:** Keep in an airtight container for up to 3 days.
21. **Fridge:** This loaf actually stays very moist in the fridge for up to 1 week.
22. **Freezer:** You can freeze the unglazed loaf for up to 3 months. Wrap it tightly in plastic wrap and then foil. Thaw at room temperature before adding the fresh glaze.
23. **More Recipes You Will Love:** If you enjoyed this apple cinnamon bake, you have to try these other fan favorites from the kitchen:
24. **Caramel : Apple Pie Cookies:** All the flavor of a pie in a bite-sized treat.
25. **Easy : Pumpkin Spice Muffins:** The quintessential autumn breakfast.

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

Original recipe: <https://chefmaniac.com/spiced-apple-loaf-cake-with-cinnamon-sugar-swirl-and-easy-glaze/>