

## The Best Sweet Apple Cinnamon Bread: A Cozy Fall Favorite

This recipe has become a permanent resident in my "must-bake" file for several reasons:



**OVEN**  
**350°F**

**TIME**  
**3 min**

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### INGREDIENTS

The Apple Mixture:

The Fruit: 2 cups apples, peeled and chopped (Honeycrisp, Granny Smith, or Gala work best).

The Spices: 2 Tbsp granulated sugar and 1 tsp ground cinnamon.

The Batter:

The Creamy Base: 1/2 cup unsalted butter (softened) and 3/4 cup granulated sugar.

Structure: 2 eggs (room temperature) and 1 1/2 cups all-purpose flour.

The Lift: 1 1/2 tsp baking powder.

The Liquid: 1/2 cup milk.

### DIRECTIONS

- 1.** Prep the Oven and Apples: Preheat your oven to 350°F (175°C) and grease a standard 9x5-inch loaf pan. In a small bowl, toss your chopped apples with the 2 tablespoons of sugar and the cinnamon. Set these aside so the sugar can start drawing out some of the apple juices.
- 2.** Cream the Butter and Sugar: In a large bowl, cream together the softened butter and granulated sugar. You want to beat them for about 2-3 minutes until the mixture is light, fluffy, and pale yellow.
- 3.** Incorporate the Eggs: Add the eggs one at a time. Be sure to mix well after each addition to ensure the fats and proteins are fully emulsified.
- 4.** Mix the Batter: Alternately add the flour (mixed with baking powder) and the milk to the bowl. I like to start and end with the flour. Mix only until just combined; over-mixing at this stage will result in a tough, dense bread.
- 5.** Layer for Success: Pour half of your batter into the prepared loaf pan. Top with half of the cinnamon-apple mixture. Repeat the layers: the remaining batter followed by the remaining apples. You can use a knife to gently swirl the top layer if you want a marbled look.
- 6.** Bake and Cool: Bake for 50 minutes. A toothpick inserted into the center should come out clean (or with just a few moist crumbs). Let the loaf cool in the pan for 10 minutes before transferring it to a wire rack to finish cooling.

## SWAPS & NOTES

**The Apples:** I recommend using a firm apple that holds its shape.

Granny Smith adds a lovely tartness, while Honeycrisp provides a honey-like sweetness.

**The Flour:** You can swap half of the all-purpose flour for whole wheat pastry flour for a slightly nuttier flavor and extra fiber.

**The Glaze:** For the "extra sweet touch," whisk 1 cup of powdered sugar with 1-2 tablespoons of milk and a dash of vanilla.

### TIPS FOR SUCCESS

**Apple Size:** Chop your apples into small, uniform cubes (about 1/2 inch).

If they are too large, they will create large "air pockets" in the bread.

**The Flour "Spoon and Level":** Don't scoop your flour directly with the measuring cup, which packs it down.

Instead, spoon it into the cup and level it off with a knife for the most accurate measurement.

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

Original recipe: <https://chefmaniac.com/the-best-sweet-apple-cinnamon-bread-a-cozy-fall-favorite/>