



Country Apple Fritter Bread

Introduction

Apple Fritter Bread is a delightful twist on traditional apple fritters, combining soft, fluffy

bread with chunks of sweet, spiced apples and a sugary glaze. This recipe is perfect for breakfast or as a sweet snack throughout the day. With its warm flavors and inviting aroma, Apple Fritter Bread is sure to become a favorite in your home.

Detailed Ingredients with measures

Apples: 2 cups, peeled and diced
All-purpose flour: 2 1/2 cups
Granulated sugar: 1 cup
Brown sugar: 1/2 cup
Baking powder: 1 tablespoon
Ground cinnamon: 2 teaspoons
Salt: 1/2 teaspoon
Eggs: 2 large
Vanilla extract: 1 teaspoon
Milk: 1/2 cup
Butter: 1/2 cup, melted
Powdered sugar: for glaze (optional)
Milk: for glaze (optional)

Prep Time

The prep time for making Apple Fritter Bread is approximately 20 minutes.

Cook Time, Total Time, Yield

Cook time is about 50 minutes.

Total time for the entire recipe is approximately 1 hour and 10 minutes.

This recipe yields 1 loaf of Apple Fritter Bread, serving about 8 slices.



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Detailed Directions and Instructions



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