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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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