



# Country Apple Fritter Bread



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## 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

### **Prepare the Oven and Pan**

Preheat your oven to 350°F (175°C). Grease a 9×5 inch loaf pan or line it with parchment paper for easy removal.

### **Combine Dry Ingredients**

In a mixing bowl, whisk together the flour, baking powder, cinnamon, and salt until well combined.

### **Mix Wet Ingredients**

In another bowl, beat the eggs, then add the mashed apples, sugar, and melted butter. Mix until fully combined.

### **Combine Wet and Dry Mixtures**

Gradually add the dry ingredients to the wet mixture, stirring gently until just combined. Do not overmix.

### **Add Chunks of Apple**

Fold in the diced apples carefully, ensuring they are evenly distributed throughout the batter.

See also [Homemade Peanut Butter Eggs Recipe](#)

### **Pour Batter into Pan**

Transfer the batter to the prepared loaf pan, spreading it evenly.

**Bake the Bread**

Bake for 45-55 minutes, or until a toothpick inserted into the center comes out clean. If the top starts browning too quickly, you can loosely cover it with aluminum foil.

**Cool the Bread**

Once baked, remove the bread from the oven and let it cool in the pan for about 10 minutes. Then, transfer it to a wire rack to cool completely.

**Notes****Serving Suggestions**

This bread is delicious on its own, but it can also be served with butter or cream cheese for added flavor.

**Storage Recommendations**

Store any leftover apple fritter bread tightly wrapped at room temperature for up to 3 days or in the refrigerator for a week.

**Tips for Best Results**

For enhanced flavor, consider adding nuts or raisins to the batter. Adjust the sweetness by adding or reducing sugar based on your preference and the sweetness of the apples used.





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## Cook techniques

### Mixing Ingredients

Combine the wet and dry ingredients thoroughly to ensure an even distribution of flavors and textures.

### Baking

Preheat the oven properly and bake until the top is golden brown and a toothpick inserted comes out clean.

### Cooling

Allow the bread to cool in the pan for a few minutes before transferring it to a wire rack to cool completely.

## FAQ

### Can I use different types of apples for this recipe?

Yes, you can use a variety of apples depending on your taste preference, such as Granny Smith for tartness or Fuji for sweetness.

See also Walnut Maple Roasted Sweet Potatoes

### How can I store the leftover apple fritter bread?

Store it in an airtight container at room temperature for up to 3 days or refrigerate for a week.

### Can I freeze the apple fritter bread?

Yes, you can freeze it by wrapping it tightly in plastic wrap and then in

aluminum foil for up to 3 months.

**Is it possible to make this recipe gluten-free?**

Yes, you can substitute the all-purpose flour with a gluten-free flour blend.

**What can I serve with apple fritter bread?**

Serve it with cream cheese frosting, a drizzle of caramel sauce, or simply with a dusting of powdered sugar.



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## Conclusion

This Country Apple Fritter Bread is a delightful treat that perfectly combines the flavors of fresh apples with a sweet bread texture. Each slice is a taste of autumn and can be enjoyed for breakfast or as a dessert. Its unique blend of spices and tender crumb makes it a fantastic addition to any gathering or a cozy afternoon at home.

## More recipes suggestions and combination

### **Pumpkin Spice Fritter Bread**

Substitute the apples with pumpkin puree and add pumpkin spice for a seasonal twist.

### **Cinnamon Roll Apple Fritter Bread**

Layer the apple mixture within a cinnamon roll dough for a decadent twist on the classic recipe.

### **Peach Fritter Bread**

Use fresh peaches instead of apples for a summery variation that's equally delicious.

### **Chocolate Chip Fritter Bread**

Incorporate chocolate chips into the batter for a delightful sweetness alongside the fruity flavors.

### **Nuts and Raisin Fritter Bread**

Add chopped walnuts and raisins to the apple batter for added texture

and flavor depth.

### **Maple Pecan Fritter Bread**

Drizzle a maple glaze on top and fold in pecans to enhance the autumn flavors even more.

See also Spinach Artichoke Dip



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