



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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