

HONEY CRISP APPLE SNICKERDOODLE BREAD

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 8-10 servings

½ tsp kosher salt
1 ½ tsp baking powder
1 ½ cups flour
½ cup butter, room temperature
1 cup light brown sugar
¼ cup granulated sugar
½ - 1 tablespoon cinnamon
2 eggs
1 tablespoon vanilla
½ cup milk
2 honey crisp apples, peeled and finely chopped

Cinnamon sugar topping:

2 tablespoons granulated sugar
½ - 1 tablespoon cinnamon

Directions:

- Preheat oven to 350 degrees F
- Spray a 9x5 loaf pan with baking spray and set aside
- Whisk together salt, baking powder, and flour and set aside
- In a bowl of a stand mixer, beat butter and both sugars for 2 minutes on medium speed
- Add in cinnamon, eggs, vanilla, and milk and continue mixing until smooth
- Turn mixer to low and add in flour mixture until just combined
- Finely add in apples and stir until just combined
- Pour batter into prepared pan
- Mix together the sugar and cinnamon for topping and sprinkle on top of batter
- Bake for 50 – 55 minutes until bread is set and toothpick inserted into the center comes out clean
- Allow to cool in pan for 10 minutes and then transfer to a wire rack to cool
- Serve warm or at room temperature