

Aliesha McAllister

Snickerdoodle Apple Bread

Ingredients:

For the Bread:

- ½ tsp salt
- 1 ½ tsp baking powder
- 1 ½ cups flour
- ½ cup butter, room temp
- 1 cup light brown sugar
- ¼ cup granulated sugar
- ½ tbsp. cinnamon
- 2 eggs
- 1 tbsp vanilla
- ½ cup milk
- 2 red apples

For the topping:

- 4 tbsp granulated sugar
- 2 tsp cinnamon

Directions

- 1) Preheat oven to 350\*
- 2) Spray bread pan (might need 2), and then line pan with parchment paper and spray again
- 3) Whisk together in a small bowl, salt, baking powder, and flour
- 4) In a stand mixer, beat butter, both sugars, and cinnamon for 2 minutes on medium speed. Add in both eggs and vanilla and continue mixing until smooth
- 5) Turn mixer on low and add milk and the flour, alternating in small batches; mix until combined
- 6) Once combined, add in apples and mix until combined and then add to bread pan(s) only half way

- 7) Mix together cinnamon sugar topping and sprinkle on top of the bread, covering the whole top
- 8) Bake for 55-60 minutes, or until a toothpick comes out clean
- 9) Allow to cool in pan for 10 minutes and then removed and transfer to a wire rack to cool completely