

Apple Fritter Bread

Poetry & Pies

prep time: 20-25 minutes

bake time: 45-50 minutes

total time: 1 hour, 15 minutes

servings: 8-12

Ingredients*

for the bread

- 1 ¾ cups (238g) all-purpose flour, spooned and leveled
- 2 teaspoons (10g) baking powder
- ½ teaspoon (3g) salt
- 1 tablespoon (8g) ground cinnamon
- ⅔ cup (163g) unsweetened applesauce
- 1 ½ cups (360g) apple cider (not apple juice)
- 1 tablespoon (13g) pure vanilla extract
- 2 large eggs, room temperature
- 4 tablespoons (56g) avocado or vegetable oil
- 4 tablespoons (56g) melted butter
- ½ cup (100g) granulated sugar
- ½ cup (100g) packed brown sugar (light or dark will work)
- 1 cup (about 120g) chopped fresh apples
- squeeze of lemon juice (to keep the apples from browning)

for the apple cider glaze

- 1 cup (130g) powdered/confectioners sugar
- 2-3 tablespoons reduced cider (leftover from above)

Instructions

1. Preheat your oven to 350F/175C. Grease and flour an [8x4 loaf pan](#) (see note below for making in a 9x5 pan). If it's prone to sticking, you can line it with [parchment](#) as well.



2. Reduce the apple cider by heating it over medium for 10-15 minutes, until it reduces to a little over $\frac{1}{2}$ cup in volume (or reduces to $\frac{1}{3}$ of its original volume). If making the 9x5 version, you'll want just under $\frac{3}{4}$ cup volume in the end. Set in the fridge to cool.
3. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.
4. Peel, core, and chop 1 medium or 2 small apples. Make sure the dices are fairly small, about $\frac{1}{4}$ " square. Otherwise, your bread will fall apart. You should have about 1 cup in volume, but you can use a little more or a little less. Sprinkle with some lemon juice to prevent browning and set aside.
5. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, salt, and cinnamon. Set aside.
6. Measure out $\frac{1}{3}$ cup of the cooled apple cider ($\frac{1}{2}$ cup if using the 9x5 recipe). Reserve the rest of the cider for the glaze. In a large bowl, whisk together the cider, applesauce, vanilla, eggs, and oil until well combined. Slowly stream in the melted butter while whisking quickly (this prevents scrambling the eggs).

Note: if the cider is still a little warm, whisk everything else together then stream it in just as you do for the butter, whisking quickly to avoid scrambling the eggs. You can do this right before or right after adding the butter.

7. Add the sugar and brown sugar to the wet ingredients and whisk for about 1 minute. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
8. Add the flour mixture and stir gently until fully combined. I try to mostly fold it in. (If you're unsure what folding means, you basically run a rubber spatula along the edge an entire turn around the bowl the pull the spatula toward the middle once you've come fully around the bowl, "folding" the batter on the edge into the middle part.) It should be somewhat lumpy and still have some dry spots, which will get stirred in during the next step.
9. Drain the apples and discard any extra juice. Fold the drained apples into the batter gently.

Note: don't try to peel and chop the apples at this step. You want them chopped before you start, because once you've mixed the wet and dry ingredients, you need to work quickly to get the bread in the oven so it doesn't become dense and chewy.

10. Pour into your prepared pan. Bake for 45-50 minutes (longer if using a 9x5 pan), until golden on top and a toothpick inserted in the middle comes out with some moist

crumbs. Check early so it doesn't over bake. If it starts to brown too quickly, tent the pan loosely with foil. Let cool in pan at least 10 minutes. Remove and let cool at least 30 minutes (cutting sooner will result in a dense, chewy bread).

11. While the bread cools, you can make the glaze. Combine the powdered sugar with 2 tablespoons of the remaining cooled apple cider. Whisk well. Add more cider as necessary, to reach your desired consistency of glaze. Drizzle over mostly cooled bread (if you drizzle warm bread, the glaze will absorb and disappear).

Enjoy with your morning coffee!

Store leftovers in an airtight container. They should last 5-7 days, if well-sealed.

*This also works in a [9x5 pan](#), but may be a little shorter. You can increase the recipe by 50% (or multiply each ingredient by 1.5) to get a full-to-the-top 9x5 loaf. That would equate to the following amounts (the glaze will stay the same amount):

- 2 ½ cups plus 2 tablespoons (357g) all-purpose flour, spooned then leveled
- 3 teaspoons (15g) baking powder
- ¾ teaspoon (4g) salt
- 1 ½ tablespoons (12g) ground cinnamon
- 1 cup (244g) unsweetened applesauce
- 2 cups (480g) apple cider (not apple juice)
- 1 ½ tablespoons (19g) pure vanilla extract
- 3 large eggs, room temperature
- 6 tablespoons (84g) avocado or vegetable oil
- 6 tablespoons (84g) melted butter
- ¾ cup (150g) granulated sugar
- ¾ cup (150g) brown sugar
- 1 to 1 ½ cups (about 120-180g) chopped fresh apples