

# Apple Streusel Loaf

Poetry & Pies

**prep time:** 25-30 minutes

**bake time:** 40-45 minutes

**total time:** 1 hour, 15 minutes

**servings:** 12-16



## Ingredients

### for the loaf

- 1  $\frac{3}{4}$  cups (238g) all-purpose flour, spooned and leveled
- 2 teaspoons (10g) baking powder
- $\frac{1}{2}$  teaspoon (3g) salt
- 1 tablespoon (8g) ground cinnamon
- $\frac{2}{3}$  cup (163g) unsweetened applesauce
- 1 cups (230g) apple cider (not apple juice)
- 1 tablespoon (13g) pure vanilla extract
- 2 large eggs, room temperature
- 4 tablespoons (56g) avocado, grape seed, or vegetable oil
- 4 tablespoons (56g) melted butter
- $\frac{1}{2}$  cup (100g) granulated sugar
- $\frac{1}{2}$  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 cinnamon streusel

- 1 cup (136g) flour
- $\frac{2}{3}$  cup (133g) packed light brown sugar
- 1 tablespoon (8g) [ground cinnamon](#)
- $\frac{1}{2}$  cup (1 stick or 113g) salted butter, cold and cut into small cubes (add a pinch of salt if using unsalted butter)

## Instructions

1. Preheat your oven to 350F/175C (375F/190C if at high altitude, but bake for less time). 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  $\frac{1}{3}$  cup in volume (or reduces to  $\frac{1}{3}$  of its original volume). Set in the fridge to cool. While the cider reduces, you can work on the next two steps.
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  $\frac{1}{4}$  inch square. Otherwise, your muffins 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. Make the streusel. In a medium bowl, whisk together the flour, sugar, and pumpkin spice. Add the butter cubes and use your fingers or a pastry blender to break up the butter. You want to make sure all of the flour is coated in butter, but don't let it become a paste.
6. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, salt, and cinnamon. Set aside.
7. 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.*

8. 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.

9. Add the flour mixture and stir gently by hand 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.
10. 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 muffins in the oven so they don't become dense and chewy.*

11. Pour batter into the prepared pan. Sprinkle the streusel mixture evenly on top and gently press it in slightly. Bake for 40-45 minutes, until golden on top and a toothpick inserted in a middle muffin comes out with some moist crumbs. Check early so it doesn't over bake. Let cool in pan 15-20 minutes before slicing.

*Enjoy with your morning coffee!*

*Store leftovers in an airtight container. It should last 3-5 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 streusel 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
- 1 ½ cups (345g) 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
- $\frac{3}{4}$  cup (150g) granulated sugar
- $\frac{3}{4}$  cup (150g) brown sugar
- 1 to  $1\frac{1}{2}$  cups (about 120-180g) chopped fresh apples