

# CINNAMON APPLE BREAD

## DIRECTIONS

- Preheat oven to 350°. Grease and flour loaf pan.
- Mix brown sugar and cinnamon together in a bowl and set aside.
- In a stand mixer combine white sugar and butter until smooth. Add eggs and vanilla and continue to beat (on medium) until combined. Add flour and baking powder then milk.
- Pour half of batter into loaf pan. Cover with half of the chopped apples. Pat into batter and sprinkle with half of sugar-cinnamon mixture. Repeat.
- Bake 50 minutes. Cool in pan 10 minutes. Cool completely on rack.

## INGREDIENTS

- 1/2 cup packed light brown sugar
- 1 1/2 tsp. ground cinnamon
- 2/3 cup white sugar
- 1/2 cup butter (softened)
- 2 eggs
- 2 tsp. vanilla
- 1 1/2 cup flour
- 1 1/2 tsp. baking powder
- 1/2 cup milk
- 1 large apple (peeled and chopped)