

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)