

Apple Cinnamon Swirl Bread

Source: Once Upon a Chef

Ingredients

- ½ cup packed light brown sugar
- 1½ tsp ground cinnamon
- 2 large eggs
- ½ cup sugar
- 1 stick unsalted butter, melted and slightly cooled
- ½ cup milk
- 2 tsp vanilla
- 1½ cups flour
- ½ tsp salt
- 1½ tsp baking powder
- 1 cup tart baking apples, preferably Granny Smith, finely diced

Method

1. Preheat the oven to 350°F and set an oven rack in the middle position. Spray an 8.5 x 4.5 inch loaf pan lightly with nonstick cooking spray. Line the long side of the pan with a parchment paper “sling” and spray lightly with nonstick cooking spray again.
2. In a small bowl, mix the brown sugar and cinnamon until evenly combined. Set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment or beaters, beat the eggs and sugar on medium speed until pale and creamy, about 2 minutes.
4. With the mixer on low, gradually add the melted butter followed by the milk and vanilla, and mix just until evenly combined.
5. Add the flour, salt, and baking powder to the batter and mix on low speed until evenly combined.
6. Add the apples to the batter and fold with a rubber spatula until evenly incorporated.
7. Spoon about ⅔ of the batter into the prepared pan. Sprinkle about ⅔ of the brown sugar-cinnamon mixture on top of the batter. Spoon the remaining batter over top, followed by the remaining brown sugar-cinnamon mixture. Using a butter knife, swirl the layers by making a zig-zag motion through the batter once in each direction (don’t overdo it).
8. Bake for about 50 minutes, until the bread is golden brown and a cake tester or toothpick inserted into the center comes out clean. Let the bread cool on a rack for about 30 minutes, then use the parchment sling to lift the bread out of the pan and onto the rack. Let cool completely before slicing, a few hours or overnight. Store loosely covered with aluminum foil on the countertop for up to 4 days.