



Tips

- I use a mixture of Honeycrisp and granny smith apples for the best flavor but you could use MacIntosh, Northern Spy, Braeburn, or whatever you like.
- You don't need to use parchment if you don't want to but it does help with the removal of the apple fritter bread!
- Always spray loaf pan with nonstick cooking spray whether you're using parchment or not.
- I know it's tempting to cut into the bread as soon as it's done baking, but it's really important to let it cool fully on a wire rack, first. This resting time allows the apple and brown sugar mixture to thicken up just a bit (it gets all caramelly and gooey) which holds the bread together better.
- If your parchment paper keeps popping out of the prepared loaf pan, use some chip clips to hold the paper in place. Just remember to remove the clips before baking, of course!
- Check for doneness with a toothpick—but look closely! Just like in the best Amish apple fritters, the apple mixture will stay gooey once the baking is complete. Don't confuse that good moistness with wet batter, or vice versa.

Variations

- Make a Dutch apple streusel bread by adding a crunchy, crumbly topping before baking! Use the Dutch Apple Pie streusel recipe.
- Use fresh peaches instead of apples and it will be similar to this simple peach bread.
- Add a cup of chopped pecans or walnuts to the batter.
- Add raisins to the batter.
- If you have a bunch of pears they work well, too.
- Don't want a glaze? Just dust with a bit of powdered sugar for a pretty presentation.
- No buttermilk? Either make your own buttermilk substitute or use regular milk. If you use regular milk change the baking powder to 2 teaspoons and leave out the baking soda.

Storage

Store apple bread at room temperature for 2 days wrapped in plastic wrap or placed in an airtight container.

To refrigerate

It will last up to about 4 days if you wrap it with plastic wrap or put it in an airtight container in the refrigerator.

To freeze

Apple fritter bread freezes nicely for up to 3 months.

I like to slice it and put parchment paper between the slices before freezing. That way, I can get just one slice out at a time when I'm craving a delicious treat.