

Spiced Apple Bread

This moist Cinnamon Spiced Apple Bread is the perfect quick bread (no yeast!) for Fall

Prep Time	Cook Time	Total Time
10 mins	45 mins	55 mins



4.8 from 10 votes

Course: Bread, Dessert Cuisine: American

Keyword: apple bread, apple cinnamon recipe, apple spice

Servings: 1 standard loaf (9x5) Calories: 3319kcal

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Ingredients

"WET" INGREDIENTS

- 1/2 cup unsalted butter softened to room temperature
- 1 cup granulated sugar
- 2 large eggs room temperature preferred
- 1/4 cup vegetable oil
- 2 medium apples peeled and diced (approximately 2 cups)

"DRY" INGREDIENTS

- 2 cups all purpose flour
- 1 1/2 tsp ground cinnamon
- 1/4 tsp ground allspice
- 1/4 tsp ground nutmeg
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp kosher salt

Instructions

RECIPE PREP

1. Preheat oven to 350°F and lightly grease a 9x5 inch loaf pan. Set pan aside.

MIX "WET" INGREDIENTS

1. In a large mixing bowl, add butter, sugar, eggs and oil and beat, using a hand mixer, until smooth. Lightly beat in diced apples.

MIX "DRY" INGREDIENTS

1. In a separate mixing bowl, combine dry ingredients (flour, cinnamon, allspice, nutmeg, baking soda, baking powder and salt) and stir.

COMBINE WET AND DRY INGREDIENTS

1. Add the flour mixture to the bowl with the "wet" ingredients and use a rubber spatula to stir together. Stir until just combined and no flour streaks remain.

BAKE AND COOL

1. Transfer batter to prepared loaf pan and bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean or with a few moist crumbs.
2. Let bread cool in the pan for about 10 minutes, then turn bread out onto a wire cooling rack to finish cooling.
3. Slice once cool, and serve.

Notes

Calorie count is for the entire loaf, so divide the calories by however many slices you have to figure out the approximate calorie count of a single slice.

Nutrition

Calories: 3319kcal | Carbohydrates: 448g | Protein: 41g | Fat: 159g | Saturated Fat: 107g | Cholesterol: 616mg | Sodium: 2592mg | Potassium: 1300mg | Fiber: 18g | Sugar: 239g | Vitamin A: 3573IU | Vitamin C: 17mg | Calcium: 398mg | Iron: 15mg