

SPICED APPLE BREAD WITH CREAM CHEESE GLAZE

Apples, spice, and rich cream cheese glaze come together to make this a perfect autumn treat. I modified my family's favorite banana bread recipe into this scrumptious, soft, and moist apple bread.



INGREDIENTS:

For the Bread

- 1 1/4 cup sugar
- 1/2 cup (stick) unsalted butter, softened (not melted)
- 2 large eggs
- 1 1/2 cups chopped apples (we used Gala)
- 1/2 cup buttermilk
- 1 tsp vanilla
- 2 1/2 cups bread flour or unbleached all-purpose flour
- 1 tsp baking soda
- 1 tsp sea salt
- 1 cup chopped nuts (we used pecans)
- 1 tsp cinnamon
- 1 tsp allspice

For the Glaze

- 4 oz cream cheese, softened at room temperature
- 1/4 cup unsalted butter
- 2 Tbs milk (we use skim)
- 1 tsp pure vanilla extract
- 1 3/4 cup powdered sugar
- 1/4 tsp nutmeg
- Dash of black pepper

INSTRUCTIONS:

For the Bread

1. Heat oven to 350 degrees F.
2. Prepare pan(s) - standard loaf or mini loaf pans
3. Chop the apples, and in a medium-sized bowl, mix with 1 tsp of cinnamon and tsp of allspice. Spread over a baking sheet (we use parchment paper) and bake at 350 for 10 minutes.
4. Mix sugars and butter in large bowl. We recommend a stand mixer with the paddle attachment, but a hand mixer or strong arms will work.
5. Stir in eggs one at a time until blended.
6. Add buttermilk and vanilla. Beat until smooth. Fold in apples.
7. In a separate bowl, combine flour, baking soda, and salt. Use a whisk to mix it well.
8. Combine with the mixture just until moistened. Stir in nuts, if using.
9. Pour into pan(s). If using mini loaf pans, I find that a large scoop works best and is less messy.
10. Bake approx 1 hour for standard loaf. If using mini loaves, check after 40 minutes. Times will vary slightly depending on your oven.
11. Once done (don't overbake), cool for 15 minutes on wire rack before removing from pans. Continue to cool on racks before slicing.

For the Glaze

1. Using a mixer (we like a hand mixer for small batches of frosting), blend together the cream cheese, butter, vanilla, and milk.
2. Combine powdered sugar, nutmeg, and dash of pepper. When we say dash, we mean dash. If you need to measure, go with 1/16 tsp.
3. Slowly add the dry mixture to the cream cheese mixture and blend until smooth. If more milk is needed to reach your desired consistency, add 1 tsp at a time. We used the thicker version for our recipe.
4. Drizzle or spread over the bread while the bread is still slightly warm. Wait 15 minutes and drizzle or spread again.