

Our State eats

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Baked Apple Bread

Yield: 10 to 12 servings.

- 3 cups Granny Smith apples, skin on, diced into ½-inch cubes (about 2 large apples)
- ½ teaspoon freshly grated nutmeg
- 3 tablespoons dark brown sugar

For dry ingredients:

- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon allspice
- ½ teaspoon cardamom
- 1¾ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon kosher salt

For wet ingredients:

- ¾ cup dark brown sugar
- ¾ cup sour cream, at room temperature
- 2 large eggs, at room temperature
- ½ cup canola oil
- 1 teaspoon vanilla extract

For topping:

- 1½ tablespoons dark brown sugar
- ¼ teaspoon cinnamon powder
- 1 Granny Smith apple, skin on, cored, quartered, and sliced ⅛-inch thick

Preheat oven to 375°. Position rack in the middle of the oven. Prepare a 4½ x 8½-inch loaf pan with cooking spray. Line pan with parchment paper, overlapping sides. Spray cooking spray on parchment paper.



In a large mixing bowl, add diced apples, nutmeg, and sugar; toss so that apples are evenly coated. Set aside.

Whisk together dry ingredients in a bowl. In a separate bowl, whisk together wet ingredients. Pour wet mixture into dry ingredients and stir until smooth. Stir in apples and juices. Batter should be thick but not as thick as bread dough. Scrape the dough into loaf pan and spread until smooth.

Topping: Mix together sugar and cinnamon in a small bowl. Arrange apple slices on top of loaf, overlapping like shingles. Sprinkle with cinnamon sugar.

Bake for 1 hour. Cover loosely with foil; bake for another 25 minutes or until skewer inserted into the center comes out clean. Remove bread from oven and let rest in the pan for 15 minutes. Remove bread from pan and place on a cooling rack. Cool on rack at least 1 hour before slicing.

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