

APPLE-CINNAMON BREAD

(from [*Fearless Homemaker*](#))

1 + 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 teaspoons cinnamon
1/2 teaspoon allspice
1/4 teaspoon ground cloves
2 large eggs
1/4 cup canola oil
1/4 cup applesauce
pods from 1 vanilla bean
1 cup granulated sugar
2 cups chopped Granny Smith apples, skin removed

for topping:

2 tablespoons brown sugar
1 tablespoon sugar
1 teaspoon cinnamon

Heat the oven to 350 degrees F. Spray an 8 in by 4 in loaf pan with cooking spray and set aside.

In a medium bowl, whisk together flour, baking soda, salt, cinnamon, allspice, and cloves. Reserve.

In the bowl of a stand mixer fitted with the paddle attachment, add the eggs and beat on medium speed for about 30 seconds. Add in oil, applesauce, vanilla, mix until smooth. Add the sugar and mix until well combined.

Slowly add in the flour mixture, incorporating until the flour is barely combined. Gently fold in the apple chunks. Pour batter into prepared loaf pan.

Prepare the topping: in a small bowl, mix together brown sugar, sugar, and cinnamon. Sprinkle this topping over the batter in the loaf pan. Bake for 50-55 minutes, or until loaf is golden, and a toothpick inserted into the center comes out clean.

Cool bread in pan for 10 minutes. Loosen sides of the loaf with a knife and invert carefully. Cool the cake completely on a rack before slicing.