

## Apple Cinnamon Loaf

### BATTER

2/3 cup white sugar  
1/2 cup soft butter  
2 large eggs  
2 tsp Pure Vanilla Extract  
1 1/2 cups flour  
1 3/4 tsp baking powder

1/2 cup milk

### Cinnamon/Brown Sugar mix

1/3 cup brown sugar  
1 Tsp Cinnamon

### FRUIT

3 apples, peeled, cored and chopped small I used McIntosh



- 1 Preheat oven before you start.
- 2 With electric mixer blend the butter and sugar, add the eggs and beat in one at a time,
- 3 Add vanilla and blend
- 4 Have your 9 x 5 loaf pan greased and waiting.
- 5 Combine flour and baking powder and set aside. Have milk measured and ready. Mix brown sugar and cinnamon and have ready.
- 6 Now peel, core and chop up your apple. I squirt with lemon juice so they do not go brown.
- 7 Add the flour mixture to the batter and blend, then add milk and blend til smooth.
- 8 Put half the batter in, spread with half the apples, and half the brown sugar/cinnamon. Pat the apples into the batter
- 9 Repeat and bake for at least 40 minutes, but I ended up baking for an hour.

### Cooking Times

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Cooking Time: 1 hour

Oven Temperature: 350°F

### Source

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