



Noreen's Kitchen

Apple Fritter Bread

Ingredients

1 ½ pound portion of prepared white bread dough ½ cup granulated sugar
1 ½ cups apple pie filling 1 tablespoon apple pie spice

Step by Step Instructions

Preheat oven to 350 degrees.

NOTE: I have used a portion of my Perfect Sandwich Loaf. I make mine in a double batch that I then divide into three. This is a 1 ½ pound portion of dough that has been allowed to rise once. It is at this point, after deflation that this recipe begins.

Using a bench scraper, cut the dough into small pieces.

Add the pie filling on top of the dough and using the bench scraper, cut the apples into the dough. When the dough begins to look like small dumplings and the apples are smaller, you can proceed.

Mix the granulated sugar and apple pie spice together.

Sprinkle half the spiced sugar mixture over the apple and dough mixture.

Mix the sugar into the dough mixture.

Place the dough and apple mixture into a 9x5 bread pan that has been liberally sprayed with cooking oil.

Sprinkle the remaining sugar mixture over the top of the loaf.

Cover loaf and allow to rise in a warm place for 30 to 45 minutes or until the dough just crests over the edge of the pan.

Bake for 45 minutes or until the top of the bread is dry and caramelized and the internal temperature of the dough when taken on an instant read thermometer is 190 degrees.

Remove from oven and allow the bread to sit in the pan for 10 minutes before running a knife around the bread and removing it from the pan. I find it is easiest to do this by inverting the bread onto another pan then flipping bag again.

Allow bread to cool completely before attempting to slice.

This bread is also lovely glazed with a powdered sugar icing.

Enjoy!